Famous Cooks' Recipes
for RAISIN Cookery
Their Own Recipes

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Famous Cooks' Recipes for RAISIN COOKERY

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Mrs. Belle De Graf
Miss Sarah Field Splint
Mrs. Caroline B. King

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## Lunch Box Hints

- Buttered slices of Sandwich Bread
- Raisin Clusters
- Boston Brown Bread with Cream Cheese Filling
- Raisin Rocks
- Raisin Sugar Cookies
- Entire Wheat Bread with Raisin & Nut Filling
- Raisin Bread spread with sweet butter or jelly
- Raisin & Cheese Tarts
- Raisin Gingerbread with chocolate icing
- Fruit Bars
- Banbury Tarts
- Raisin Rolled Oat Cookies
- Filled Cookies
- Raisin Ginger Cookies
- Raisin Cinnamon Twists
- Buttered English Raisin Buns
- Election Cake
- Spice Cake
- Chocolate Fudge Cake
Economical and Unusual Dishes from the Simplest of Ingredients

This is the joy of raisin cookery

These women who have gained such fame as cooks—what is their secret?

Special knowledge? Yes. Experience? Yes. But, out of these, something else, something far more important . . . .

Simply—they know the possibilities of plain foods. They know the little ways to make distinctive, quite unusual dishes with everyday ingredients.

These recipes tell you how

For instance. Out of a plain biscuit dough such as you have made many times, Miss Splint produces a new food delight. Mrs. De Graf takes your recipe for plain, ordinary rice pudding—and makes a delicious dessert.

So with all these recipes. In most respects they will seem familiar to you. Yet follow them carefully.

Just a little change here, a slight variation there—and the addition of Sun-Maid Raisins. You will have a hundred new treats to serve your family!

More nutritious dishes, too

Of course, in adding raisins you will also give your foods a new measure of nutritive value. For the
sweetness of Sun-Maids is the sweetness of natural fruit sugars which are almost pre-digested for the body's quick supply of energy. Raisins also contain valuable mineral salts. They help supply the "roughage" which we need.

But it is rather for this that these famous cooks urge you to practice Raisin Cookery:

—for the joy you will have in giving old familiar foods a fresh and unexpected goodness

—for the satisfaction that will be yours in doing it economically.

Choose now some new treat for supper tonight!

**Little Knacks of Raisin Cookery**

ALWAYS use Sun-Maid Raisins. The highest quality, they give the best results.

Sun-Maid Seedless Raisins are sun-dried grapes grown without seeds. Sun-Maid Seeded Raisins are sun-dried Muscat grapes, a different flavor, with seeds removed.

Use Sun-Maids just as they come from the carton. They do not require washing.

Sun-Maid Seeded Raisins, exceptionally sweet and with distinctive flavor, can well replace dried currants in any recipe, even though seedless raisins are also used.

Seeded raisins are usually cut in pieces. This is easily done with scissors, if they are frequently dipped in flour. If a chopping bowl is used, dip the blade of the chopping knife in flour.

When making cakes with raisins, dredge the fruit thoroughly with flour. Combine with other ingredients after all the liquid has been used.

Before adding raisins to uncooked mixtures, "plump" them by steaming or simmering in water a few minutes. Drain thoroughly before using.
Sun-Maid Raisin Breads

WITHOUT YEAST

NOTE: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

Mrs. De Grafs Ginger Bread

2 cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
3 teaspoons ginger  
1 teaspoon salt  
1 teaspoon baking powder  
1 cup molasses  
1/2 cup milk (sweet or sour)  
1 egg  
1/3 cup shortening  
1/2 cup Sun-Maid Seeded or Seedless Raisins

Mix and sift dry ingredients, add raisins. Put molasses and shortening into saucepan and heat slowly. Beat egg, add milk, then molasses mixture and dry ingredients. Bake in well-greased shallow pan or muffin tins in a moderate oven 25 minutes. Cut seeded raisins in pieces with scissors.

Mrs. De Grafs Boston Brown Bread

1 cup graham flour  
1 cup corn meal  
1 cup rye flour or meal  
1 teaspoon each salt and soda  
1 teaspoon baking powder  
3/4 cup molasses  
2 cups of sour milk or 1 1/4 cups of sweet milk  
1 cup Sun-Maid Raisins

Sift dry ingredients, add raisins, molasses and milk. Put in 2 well-greased molds with tight covers and steam 1 1/2 hours, keeping water constantly at boiling point.

Miss Splint’s Quick Raisin Bread

1 1/2 cups flour  
1 1/2 cups whole wheat flour  
1 teaspoon salt  
4 teaspoons baking powder  
1/4 cup sugar  
1 egg  
1 1/2 cups milk  
2 tablespoons melted butter  
1 cup Sun-Maid Raisins

Sift flour, salt, baking powder and sugar together and mix with the whole wheat flour. Add well beaten egg and milk and mix thoroughly. Add the melted butter and raisins. Put into a greased loaf pan and bake in a moderate oven—380°F.—for 1 1/2 hours. This makes one loaf.

Mrs. De Graf’s Sandwich Bread

1 1/2 cups flour  
2 cups graham flour  
1/2 cup corn meal  
1/2 cup brown sugar  
2 teaspoons baking powder  
1 teaspoon soda  
1 teaspoon salt  
1/2 cup chopped walnuts  
1 cup Sun-Maid Raisins  
1/2 cup molasses  
2 cups sour milk or buttermilk

Mix and sift dry ingredients, but do not discard bran from graham flour which will not go through the sieve. Add remainder of materials in order named. Put into 2 small, well-greased pans, allow to stand 15 minutes, then bake about forty minutes in a moderate oven. This makes an excellent sandwich bread.
Quickly Made Breakfast Breads

MUFFIN MIXTURES

Miss Splint’s Raisin Muffins
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
1 well-beaten egg
1 cup milk
2 tablespoons melted shortening
3/4 cup Sun-Maid Raisins
Sift dry ingredients, add raisins; beat egg well, add milk, then dry materials gradually, beating to a smooth batter. Add melted shortening last. Bake in heated, well-greased muffin pans in a hot oven, 400° F.

Miss Splint’s Health Muffins
1/2 cup white flour
4 teaspoons baking powder
1 teaspoon salt
1 cup graham flour
1/2 cup bran
1 cup Sun-Maid Raisins, cut in pieces
1 egg
1 1/4 cups milk
2 tablespoons melted shortening
Sift white flour, baking powder and salt together. Add graham flour, bran and raisins. Stir in well-beaten egg, milk and shortening. Beat until thoroughly mixed and pour into greased muffin pans. Bake in moderate oven 30 to 35 minutes.

Mrs. De Graf’s Sally Lunn
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
1/3 cup sugar
1 cup milk
2 well-beaten eggs
2 tablespoons melted shortening
1 cup Sun-Maid Raisins
Mix and sift dry ingredients, add raisins; beat eggs, add milk, then dry materials gradually, beating to a smooth batter; add melted shortening last. Pour into a greased shallow pan and bake in a hot oven.

BISCUIT MIXTURES

Miss Splint’s Cinnamon Twists
2 cups flour
5 teaspoons baking powder
1 teaspoon salt
5 tablespoons sugar
5 tablespoons butter
1/2 cup milk
1 cup chopped Sun-Maid Raisins
1/4 cup chopped nuts
1/2 teaspoon cinnamon
Sift flour, baking powder, salt and 3 tablespoons of sugar together. Cut in butter and add milk slowly to make a soft dough. Roll out on floured board to 1/4-inch thickness. Brush over with melted butter. Sprinkle with raisins, nuts and remaining 2 tablespoons sugar and cinnamon. Roll like a jelly roll and cut in 1/4-inch slices. Put in a greased pan cut side down and bake in a quick oven (425°F.) for 15 to 20 minutes. Serve hot. Makes 8 to 10 twists.

Mrs. De Graf’s Raisin Biscuits
2 cups flour
1 teaspoon salt
4 teaspoons baking powder
1 cup Sun-Maid Raisins
2 tablespoons shortening
3/4 cup milk or equal parts of milk and water
Mix and sift dry ingredients, work in shortening with knife or finger tips; add raisins. Gradually add the liquid, mixing with a knife to a soft dough. Toss on a floured board, pat or roll lightly to 1/8-inch in
thickness, cut with biscuit cutter, place in baking pan; brush tops with either melted shortening or milk. Bake in a hot oven 12 to 15 minutes.

**Mrs. De Graf’s Coffee Cake**

Prepare the Raisin Biscuit mixture omitting raisins from dough. Divide into 2 parts and roll out to fit a layer cake pan. Place 1 layer in the greased pan, brush the top with melted butter or substitute and then spread 1 cup of chopped Sun-Maid Raisins over the top. Place the other layer on top of raisins, brush top with melted butter and sprinkle with brown sugar and 2 tablespoons of chopped walnuts or pecans. Bake about 20 minutes in a hot oven.

**Mrs. De Graf’s Fruit Bars**

Prepare the Raisin Biscuit mixture, omitting raisins from dough. Turn on a floured board and divide into 2 parts. Roll each half into oblong pieces about ½-inch thick. Cover top of each section with chopped Sun-Maid Raisins and place the other section over them. Cut into strips about 1 inch wide and 4 inches long. Place an inch or so apart on a greased cooky sheet, brush over with melted shortening or milk and bake in a hot oven about 15 minutes.

**Sun-Maid Raisin Breads**

**Made with Yeast**

**Mrs. De Graf’s Raisin Bread**

When shaping bread into loaves, roll dough for each loaf to 1-inch thickness with rolling pin, cover surface with 1 ½ cups Sun-Maid Raisins and roll up like a jelly roll. Pinch the edges and ends of the dough firmly together. Place in greased pans, brush the top with melted shortening and set aside in a warm place until the loaf is light. Bake in a hot oven. Raisins added in this manner will not discolor the loaf and will be evenly distributed in each part.

**Mrs. De Graf’s Raisin Cinnamon Toast**

Cream butter; add cinnamon to sugar and then gradually add to the butter, beating until creamy. Lightly toast bread on one side, then spread the cinnamon mixture on the other side and place on broiler under a low flame until lightly toasted. Or a hot oven may be used—in that case do not toast raisin bread, but spread with cinnamon mixture and place in the oven.

**Miss Splint’s French Toast**

2 eggs
½ teaspoon salt
½ cup milk
6 large slices stale raisin bread

Beat eggs slightly. Add salt and milk. Dip bread in mixture until covered on both sides. Fry in a little hot melted fat in frying pan or on a hot greased griddle. Serve plain or with syrup.
Famous Cooks' Recipes

Sweet Raisin Breads or Coffee Cakes
by Mrs. De Graf

NOTE: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

Foundation Recipe

First Part, Sponge
1 cup scalded milk
1 compressed yeast cake, dissolved in 1/4 cup lukewarm water
1 1/2 cups flour

Second Part, Dough
1/4 cup melted butter
1/4 cup sugar
1 egg, well-beaten
1 teaspoon almond flavoring
1/2 teaspoon salt
3 (about) cups flour

Method of Preparation—Cool milk to lukewarm, then add dissolved yeast cake and 1 1/2 cups flour. Beat until smooth and put in warm place until light. This will take about 1 hour. Sponge is light when full of bubbles. Then add other ingredients, turn on board and knead until smooth and elastic and does not stick to hands or board. Place in well-greased bowl; brush over top of dough with melted shortening. Allow to rise to 2 1/2 times its original size. This will take 2 hours or more. Then dough is ready for various coffee cakes. If a richer dough is desired, double the quantity of shortening and eggs, using only 1/2 cup of milk.

Cinnamon Rolls

Use the foundation recipe. When light, roll dough into a sheet 1/2-inch thick. Brush over with melted butter, sprinkle with sugar and cinnamon, and Sun-Maid Raisins. Roll up as for a jelly roll, and with sharp knife cut in slices about 1 1/2-inches thick. Place these slices upright in well-greased cake or muffin pans and stand in a warm place to rise until very light. Bake in a medium hot oven. These can be varied by sprinkling brown sugar in the pan after buttering generously and placing the slices on the sugar. When baked, turn upside down, the brown sugar forming a candied top. Care should be taken not to use too hot an oven for these rolls.

Hot Cross Buns

Use the foundation recipe, adding 1 cup Sun-Maid Raisins to dough. When light, form into balls, set on a greased pan some distance apart; brush tops with melted shortening and let rise until light. Just before putting in a hot oven, cut a cross on top of each bun. When baked, brush rolls over with yolk of egg diluted with 2 tablespoons of milk.

English Raisin Buns

2 cups sifted flour
2 eggs
3 tablespoons melted butter
3 tablespoons sugar
1/2 teaspoon salt
1 cup Sun-Maid Raisins
1/2 cup lukewarm water
1 cake compressed yeast

Dissolve yeast in lukewarm water in mixing bowl; add beaten eggs, sugar, salt, flour, butter. Beat until smooth, cover and set in warm place until light, about 2 hours. Carefully fold in raisins and fill
greased muffin pans half full of batter. Let rise again about 30 minutes. Bake in medium hot oven 25 minutes.

**Election Cake**

**Bread Dough**
- 2 tablespoons softened butter or substitute
- ½ cup sugar
- 1 egg, beaten
- 1 teaspoon cinnamon
- ¼ teaspoon each nutmeg and cloves
- 1½ cups Sun-Maid Seeded or Seedless Raisins
- ½ cup shredded citron

When making bread or coffee cake, reserve enough dough to make 1 loaf of cake. To this dough knead in the other ingredients, dredging fruit with flour. It may be necessary to add a little flour to the dough in order to handle it; however, avoid this if possible. Let rise in a warm place until very light, then bake about an hour in a moderately hot oven. Cut seeded raisins in pieces with scissors.

**Cakes**

NOTE: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

**Mrs. De Graf's Christmas Fruit Cake (3 lbs.)**

- ½ cup butter
- 1 cup brown sugar
- 3 eggs
- 1 cup flour
- 2 squares unsweetened chocolate, melted
- 1 teaspoon cinnamon and nutmeg
- ½ teaspoon each cloves and allspice
- ¼ cup molasses
- 1 teaspoon vanilla
- 2 cups Sun-Maid Seedless Raisins
- 2 cups Sun-Maid Seeded Raisins
- ½ cup shredded citron
- ¼ teaspoon soda dissolved in one teaspoon cold water

Separate seeded raisins by dipping fingers in flour. Mix fruit well with floured hands. Sift flour and spices; cream butter until waxy; add sugar gradually, beating well; add beaten egg yolks, molasses, vanilla, melted chocolate, and flour, mixing well. Combine fruit and cake batter; when well mixed, fold in the stiffly beaten whites of eggs, and the dissolved soda. Line a baking pan with greased paper, pour in the cake batter and bake in a very slow oven about 2 hours. Three times this quantity makes a large wedding cake.

**Mrs. King's Everyday Raisin Loaf Cake**

- 2 tablespoonfuls butter
- 1 cupful sugar
- 2 eggs
- ¼ cupful milk
- 1½ cupfuls flour
- 1 teaspoonful baking powder
- 1 teaspoonful cinnamon
- 1 cupful Sun-Maid Seeded or Seedless Raisins

Slightly melt the butter and cream with the sugar, add the eggs beaten together. Sift the flour and baking powder together, and add alternately with the milk. Stir in the floured raisins and the cinnamon and bake in a loaf cake pan in a temperature of 350 degrees. When nearly finished, sprinkle the surface of the cake with granulated sugar and cinnamon, and return to oven to partially glaze. Cut seeded raisins in pieces with scissors.
Miss Splint's Economical Spice Cake

2 cups brown sugar
2 cups water
1 teaspoon each cinnamon and cloves
1/4 teaspoon each nutmeg and allspice
2 tablespoons butter or other fat
2 cups chopped Sun-Maid Raisins
1/2 teaspoon salt
3 cups flour
1 teaspoon soda

Boil sugar, water and spices 5 minutes. Remove from fire and add butter. Add raisins and allow to cool. Sift flour, salt and soda together and add. Mix well. Pour into 2 greased loaf pans and bake in moderate oven 45 to 60 minutes. This cake is similar to fruit cake and it will keep a long time.

Mrs. De Graf's Pound Cake

1 cup butter
1 cup sugar
5 eggs
2 cups sifted flour
1/2 teaspoon baking powder
1 teaspoon each lemon and vanilla flavoring
1 cup Sun-Maid Seeded or Seedless Raisins
1/2 cup thinly sliced citron or orange peel

Cream the butter until waxy; add sugar gradually, beating until mixture is very creamy and white. Beat eggs until very light; sift flour and baking powder after measuring. Add about 1/2 cup of flour, stir into mixture, then add a portion of the eggs. Continue to add these ingredients alternately, beating batter between each addition until smooth. Reserve about 2 tablespoons of flour to which add fruit; then carefully fold into mixture with flavoring. Pour into an ungreased papered loaf cake pan and bake in a very moderate oven about 1 hour if a brick shaped pan is used, or 45 minutes if in a square pan. Cut seeded raisins in pieces with scissors.

Mrs. De Graf's Dundee Tea Cake

Use the Pound Cake recipe, making these changes: add the grated rind of 1 orange and use 1/2 cup of blanched, shredded almonds in place of citron. After dough is in the pan, cover top generously with blanched shredded almonds. Bake as for pound cake. This is an old English recipe.

Mrs. De Graf's Ribbon Cake

1/2 cup shortening
1 1/3 cups sugar
2 cups flour sifted with 2 teaspoons of baking powder
1/4 cup Sun-Maid Seedless Raisins
3 eggs
1/2 cup milk or water
1 teaspoon each of vanilla and lemon extract
1/4 teaspoon each cinnamon, nutmeg and cloves

Cream shortening until it may be beaten with a spoon, add sugar gradually, continue to cream. Separate the whites and yolks of the eggs. Beat yolks until thick and lemon colored, add to creamed butter and sugar; then add flour and liquid alternately; fold in the well-beaten whites of eggs and flavoring. Pour 2/3 of the mixture into two buttered layer cake pans. To the remaining dough add spices and raisins, then pour into buttered pan. Bake in a medium hot oven about 15 minutes. When cool put layers together with currant jelly and sprinkle the top with powdered sugar, or cover with uncooked icing.
Mrs. De Grafs Crumb Cake

3 eggs separated  
1/2 cup sugar  
3 tablespoons cracker meal  
1/4 teaspoon baking powder  
1/2 cup chopped nuts  
1 teaspoon vanilla  
1/2 cup Sun-Maid Seeded or Seedless Raisins  

Beat egg yolks, add sugar, beat until creamy. Add cracker meal, baking powder, nuts and raisins, carefully fold in the stiffly beaten egg whites. Pour into a greased spring form. Bake 15 minutes in a medium oven. Cool, remove rim of pan. To serve, cover top of cake with raspberry jam; cover jam with a layer of finely chopped nuts; cover nuts with a layer of sweetened whipped cream and garnish top with walnut meats, maraschino cherries, or whipped cream pressed through a pastry bag using a star tube. Cut seeded raisins in pieces with scissors.

Mrs. De Grafs Raisin and Apple Sauce Cake

1/2 cup shortening  
1 1/3 cups sugar  
2 eggs well beaten  
1 cup Sun-Maid Seeded or Seedless Raisins  
1/3 cup chopped walnuts  
2 cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/4 teaspoon cloves  
1 cup hot apple sauce (strained)  

Sift flour, spices and soda. Cream the shortening, beat in the sugar, beaten eggs, raisins and nuts. Add flour alternately with the apple sauce. Bake in a shallow well-greased pan about 1 hour in a moderate oven. Cut seeded raisins in pieces with scissors.

Mrs. King’s Tutti Frutti Gingerbread

2 cupfuls flour  
1/2 teaspoonful soda  
1/2 teaspoonful ginger  
1/2 teaspoonful cinnamon  
1/2 teaspoonful baking powder  
1/4 teaspoonful cloves  
2 eggs  
1/2 cupful softened shortening  
1/2 cupful sour milk or buttermilk  
1/2 cupful sugar  
3/4 cupful molasses  
1 cupful chopped Sun-Maid Seeded Raisins  

Mix and sift all the dry ingredients together, mix the sour milk and molasses, combine the two mixtures, add the eggs without beating them, and stir in the chopped and slightly floured raisins. Finally beat in the partially melted shortening. Beat all well. Bake in two deep layer cake pans. When finished put layers together and ice the top of cake with Tutti Frutti icing.

Mrs. King's Lady Cake

3/4 cupful butter  
1 1/2 cupfuls sugar  
1 teaspoonful vanilla  
4 egg whites  
1 cupful milk  
3 cupfuls flour  
3 teaspoonfuls baking powder  
1 cupful Sun-Maid Seeded Raisins  

Cream butter, add sugar and flavoring, and cream again till light and white. Sift flour and baking powder together twice; chop raisins slightly; flour lightly. Add milk to butter and sugar mixture alternately with flour and baking powder, beat very hard, then stir in raisins and finally fold in stiffly beaten whites of eggs. Bake in three layers in oven heated to 350 degrees. When layers have cooled put together with Sun-Maid Marshmallow Filling.
Mrs. King's Golden Fruit Cake

3/4 cupful butter
1 cupful sugar
4 eggs
2 cupfuls flour
1 teaspoonful lemon extract
1 teaspoonful vanilla extract
1 cupful Sun-Maid Seedless Raisins
1/2 cupful blanched almonds
1/4 cupful shredded citron
1 tablespoonful orange juice
1 tablespoonful lemon juice

Chop the raisins and dredge them with a tablespoonful of the flour; shred the almonds and citron and marinate the latter in the orange and lemon juice for an hour. Cream the butter, adding the sugar gradually, also the extracts. Sift the flour and add to the butter and sugar alternately with the well-beaten egg yolks. Whip vigorously, then add the raisins, nuts, and citron with the fruit juices. Fold in the stiffly beaten whites of eggs, pour into well-buttered paper-lined pan and bake in a moderate oven, 300 degrees, about an hour. When cool, ice with boiled or Royal icing as preferred. Garnish with halved raisins and blanched almonds.

Mrs. King's Fudge Cake

3/4 cupful butter
2 cupfuls sugar
4 eggs
1 cupful milk
2 1/2 cupfuls pastry flour
2 teaspoonfuls baking powder
1 teaspoonful vanilla
3 squares unsweetened chocolate
1 cupful chopped Sun-Maid Seeded Raisins

Cream the butter and add one cup of sugar, continue creaming; beat the egg yolks with the rest of the sugar, add the vanilla and combine the two mixtures. Melt the chocolate over hot water and add to the egg and butter mixture, sift the flour and baking powder together and add alternately with the milk. Chop the raisins and dredge them with a little flour, stir into the batter then fold in the stiffly beaten whites of the eggs. Spread the batter about half an inch thick in well-buttered and floured shallow pans. Bake at 350 degrees. This recipe will make two cakes about twelve inches square. Turn out on the cake cooler and spread with Raisin Fudge Icing.

Cake Fillings and Icings

Mrs. De Graf's Quick Icing

1 1/4 cups sugar
3 tablespoons cold water
2 egg whites

Put sugar, water and unbeaten egg whites into a double boiler, place over boiling water and beat with an egg beater for 6 minutes. Remove from the fire and beat until thick enough to spread; add flavoring.

Mrs. De Graf's Waldorf Filling

Make the Quick Icing. When cooked pour into a bowl and add 1/2 cup chopped Sun-Maid Raisins, 2 tablespoons of chopped walnuts or pecans and 1/2 teaspoon each of vanilla and lemon flavoring. Beat until creamy, then spread on cake.
Mrs. De Graf’s Uncooked Raisin Fudge Filling

2 squares unsweetened chocolate or 1/4 cup cocoa
1 teaspoon butter
1/2 cup chopped Sun-Maid Raisins
1 1/2 cups powdered sugar
1/3 cup hot water
1 teaspoon vanilla

Melt chocolate and butter over hot water. When melted add sugar, then hot water gradually, beating until smooth, then add raisins and flavoring. Let stand until thick enough to spread between layers. If used for icing only, can be used at once. This filling may be varied by using cinnamon as flavoring or by using hot coffee instead of water. Do not put between layers while they are hot or the filling will melt.

Mrs. King’s Tutti Frutti Filling

1 1/2 cupfuls granulated sugar
1 tablespoonful cocoa
1 tablespoonful butter
1/2 cupful milk
1/4 cupful Sun-Maid Seeded Raisins
1/4 cupful chopped nut meats
1/2 teaspoonful vanilla

Mix together all the ingredients but the raisins and nuts and cook rapidly for five minutes, then add the nuts and raisins (chopped fine) and cook to the soft ball stage. Beat until thick enough to spread.

Mrs. King’s Boiled Frosting

Boil 2 cups sugar with 1/2 cup water until the syrup threads when poured from a spoon. Pour over 2 stiffly beaten egg whites and continue beating until the frosting will hold its shape. Spread over sides and top of the cake.

Mrs. King’s Marshmallow Filling

1 1/2 cupfuls sugar
1/4 cupful water
1/2 cupful Sun-Maid Seeded Raisins
2 egg whites
1 tablespoonful grated orange rind
3/4 teaspoonful baking powder

Boil sugar and water without stirring until the syrup will spin a thread; add the raisins chopped and boil for a few seconds, then pour over the stiffly beaten whites of eggs, and beat till smooth; add the orange rind and baking powder and whip thoroughly. Spread between the layers and over the top and sides of the cake. Ornament with seedless raisins.

Mrs. King’s Raisin Fudge Icing

2 squares unsweetened chocolate
2 tablespoonfuls butter
1 1/2 cupful sugar
1/3 cupful cream
1/4 cupful chopped Sun-Maid Raisins

Dissolve butter and chocolate over hot water, add the sugar and cream, let come to boil and let boil one minute, then add the raisins and beat till cool enough to spread.

Mrs. De Graf’s Lady Baltimore Filling

Make the Quick Icing, recipe for which is given on preceding page. When cooked pour into a bowl and add—

1/2 cup chopped Sun-Maid Seeded Raisins
1/2 cup shredded blanched almonds
2 white dried figs cut into thin strips
6 marshmallows

Beat until creamy and spread between layers and on top of cake.
Sun-Maid Cookies and Small Cakes

NOTE: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used.

Mrs. King's Raisin Kisses

3 whites of eggs  
1 1/4 cupfuls granulated sugar  
2 teaspoonfuls baking powder  
Pinch of salt  
1/2 cup Sun-Maid Raisins chopped fine  
1/2 teaspoonful almond or vanilla

Beat the whites of eggs to a stiff froth adding the salt, then beat in half the sugar and whip until the mixture will hold its shape. Sift the rest of the sugar with the baking powder, and fold into the egg whites, add the flavoring and the raisins. Line a baking pan with ungreased paper, dip a tablespoon into hot water, and drop the meringue from the end of the spoon (or force mixture through a pastry bag) onto the paper. Bake in very moderate oven 250 degrees for one hour.

Miss Splint's Raisin Cup Cakes

1/2 cup butter or other fat  
1 cup sugar  
2 eggs  
1 1/2 cups flour  
2 teaspoonfuls baking powder  
1/2 teaspoon salt  
1/8 teaspoon nutmeg  
1/4 cup milk  
3/4 cup Sun-Maid Raisins

Cream butter and add sugar slowly, creaming them together. Add beaten eggs. Mix well. Sift flour, baking powder, salt and nutmeg together. Add to butter mixture alternately with the milk. Add floured raisins. Put into greased muffin pans. Bake in moderate oven 20 to 30 minutes.

Mrs. DeGraf's Raisin Ginger Cookies

1/4 cup shortening  
1/2 cup brown sugar  
1/3 cup molasses  
1 well-beaten egg  
1 1/2 cups flour  
1/2 cup sour or buttermilk  
1/4 teaspoon each salt and soda  
1 teaspoon baking powder  
1 teaspoon ginger  
1/2 teaspoon cinnamon  
1 cup Sun-Maid Seeded or Seedless Raisins

Cream shortening; add sugar, beat well. Sift remaining dry ingredients. Add egg and raisins to creamed shortening and sugar, then add dry ingredients, molasses and liquid gradually, beating well. Drop from spoon on a greased pan, some distance apart, and bake in a moderate oven. Cut seeded raisins in pieces with scissors.

Mrs. DeGraf's Rolled Oat Macaroons

1 cup sugar  
2 eggs  
1 tablespoon melted butter  
1 cup Sun-Maid Seeded Raisins, chopped  
2 cups rolled oats  
1 teaspoon vanilla

Beat eggs well without separating; add sugar gradually until very creamy, then add butter, flavoring, chopped raisins and rolled oats. Drop with teaspoon on well-greased cooky pan and bake in a moderate oven until golden brown.
Mrs. De Graf’s Filled Cookies

1/2 cup butter or substitute  
1 cup sugar  
2 eggs  
2 cups sifted flour  
2 level teaspoons baking powder  
1 tablespoon orange juice  
Grated rind of 1 orange

Cream butter; add sugar slowly beating mixture until creamy. Add well-beaten eggs. Sift flour and baking powder, add all remaining ingredients and knead slightly. A little more flour may be required. Turn onto a slightly floured board; roll very thin, cut with a cooky cutter and place over tops of one-half the cookies the following mixture:

1 cup chopped Sun-Maid Raisins  
1 tablespoon lemon juice  
Grated rind of one lemon  
2 tablespoons cracker crumbs

Place a cooky on top, pinch the edges firmly together and prick the top in several places with a fork. Bake about twenty minutes in a moderate oven.

Mrs. De Graf’s Raisin Rolled Oat Cookies

1/2 cup shortening  
1 cup sugar, granulated or brown  
1 egg  
1/2 cup milk  
1 1/2 cups rolled oats  
1 cup Sun-Maid Seeded or Seedless Raisins  
1/2 cup chopped walnuts  
1 1/2 cups flour  
1/2 teaspoon each salt and soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon ginger

Cream shortening well; add sugar gradually and continue to cream; add egg, well-beaten, milk, rolled oats, raisins and chopped nuts. Mix and sift dry ingredients and add to first mixture. Drop from spoon on a well-greased pan, about 3 inches apart. Bake in moderate oven about fifteen minutes. Cut seeded raisins in pieces with scissors.

Miss Splint’s Favorite Boston Cookies

1/2 cup butter or other fat  
3/4 cup sugar  
1 egg  
1 1/2 cups flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 cup Sun-Maid Raisins  
1/4 cup chopped walnut meats

Cream butter and add sugar slowly, creaming them together. Add well-beaten egg. Sift 1 cup flour, baking powder, salt and cinnamon together and add to egg mixture. Mix remainder of flour with the raisins and nuts and add. Mix thoroughly and drop from teaspoon one inch apart on a flat greased pan. Bake in hot oven 10 to 15 minutes.
Miss Splint's Marguerites

1 1/2 cups sugar
1 1/2 cup water
6 marshmallows
2 stiffly beaten egg whites
3/4 cup chopped Sun-Maid Raisins
1/4 cup chopped walnut meats
1/4 teaspoon vanilla
2 dozen saltines

Boil sugar and water until it threads when dropped from tip of spoon. Add marshmallows, cut in pieces. Pour on egg whites, beating constantly. Add raisins, walnuts and vanilla. Mix well. Spread saltines with mixture and bake until a delicate brown.

Mrs. King's Sugar Cakes

3 yolks of eggs
3 1/4 cupfuls powdered sugar
2 tablespoonfuls pastry flour
1 teaspoonful baking powder
1 teaspoonful grated orange or lemon rind
1/2 cupful chopped Sun-Maid Raisins

Beat the egg yolks to a light froth, sift the flour, sugar and baking powder together and add very gradually, stirring well, add the raisins and the orange rind. Beat hard and drop by spoonfuls two inches apart on ungreased pans, bake a pale brown in a very moderate oven, 250 to 300 degrees.

Sun-Maid Pies

Mrs. De Graf's Raisin Pie

1 1/2 cups Sun-Maid Seeded Raisins
1 1/2 cups boiling water
Grated rind and juice of one-half lemon
1 tablespoon flour
1 1/2 cup sugar
1 tablespoon butter

Cook raisins in boiling water until tender. Mix flour and sugar and add to raisins, stirring until thick. Add lemon and butter, cool slightly; bake between two crusts.

Mrs. De Graf's Raisin Nut Pie Supreme

1/2 cup butter
1 cup sugar
1 cup Sun-Maid Raisins
1 cup broken walnut meats
4 eggs
1 teaspoon vanilla

Cream the butter until waxy; add sugar gradually beating well; add eggs unbeaten, one at a time, beating each one into mixture thoroughly. Add raisins, walnuts and vanilla. Pour into a pastry lined pie plate and bake about 30 minutes. Have oven hot for the first 10 minutes then reduce to moderate heat. A meringue may be added if desired in which case use 2 whole eggs and 2 egg yolks in the filling, using the 2 egg whites for the meringue.

Mrs. De Graf's California Fruit Tart

Mix 1/2 cup sugar and 1/3 cup flour; add 1 cup hot milk; cook, then pour over 1 beaten egg; add 1 teaspoon vanilla and 1 cup Sun-Maid Raisins. Cool, then pour in a baked pastry shell. Cover cream with strained apricot jam; cover jam with a layer of sliced bananas, and spread unsweetened whipped cream over top.
**Miss Splint's Rhubarb and Raisin Tart Pie**

- 2 cups rhubarb
- 1 cup Sun-Maid Raisins
- 3 tablespoons flour
- 1 cup sugar
- Juice of one orange
- 1 teaspoon grated orange rind

Cut rhubarb in small pieces and mix with raisins. Mix flour and sugar. Add orange juice and rind and the rhubarb and raisin mixture. Fill pastry lined pie pan and lay strips of pastry across the top, lattice fashion. Put into hot oven. After 10 minutes reduce heat and bake 20 to 25 minutes longer.

**Mrs. De Graf's Society Pie**

- 3/4 cup water
- 1/2 cup sugar
- 4 apples
- 1 cup Sun-Maid Raisins
- 1/2 cup walnut meats
- Grated rind 1 lemon
- 1 tablespoon lemon juice
- 1 teaspoon butter

Cut apples in eighths and cook with water and sugar until transparent; then drain. Add raisins, walnuts, lemon and butter. Bake between two crusts or with strips of pastry across top and serve with whipped cream.

**Mrs. De Graf's Cheese Tart**

- 1 1/2 cups scalded milk
- 3 eggs
- 2 1/2 cups sugar
- 1 1/2 cups cottage cheese
- 1 teaspoon almond flavoring
- 1/2 cup Sun-Maid Seedless Raisins

Beat eggs separately, add sugar to yolks and beat until creamy; then pour hot milk over the mixture, add cheese, raisins and flavoring; then fold in the well-beaten egg whites, line a deep pan with pastry, pour in the mixture. It will take about 45 to 60 minutes to bake. Test by plunging knife through the center; if it comes out clean the cheese custard is cooked sufficiently.

**Mrs. De Graf's Marlboro Tart**

- 2 cups grated apple
- 1/2 lemon, juice and grated rind
- 1 cup Sun-Maid Seeded Raisins
- 2 eggs
- 2 tablespoons melted butter

Beat eggs, add remaining ingredients and turn into a pastry lined pie dish. Cover the top with strips of pastry arranged lattice fashion, and then finish with a strip of pastry around the edge. Place in a hot oven reducing heat to moderate after 15 minutes. Bake until firm in the center.

**Miss Splint's Old English Cream Pie**

- 2 eggs
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon allspice
- 1/8 teaspoon clove
- 1 cup hot milk
- 1 1/2 cups cottage cheese
- 1 tablespoon bread crumbs
- 1 cup chopped Sun-Maid Raisins

Beat eggs and stir in sugar, salt, spices and hot milk. Add cottage cheese, crumbs and raisins and mix well. Pour into pastry lined pie pan. Put into hot oven. After 15 minutes reduce heat and bake until firm.
Mrs. DeGraf's Raisin Sour Cream Pie

1 1/2 cups sour cream
1 cup sugar
2 eggs
1 tablespoon flour
1/2 teaspoon each cinnamon and nutmeg
1 1/2 cups Sun-Maid Raisins

Mix flour, spice, and sugar; add lightly beaten egg, sour cream and raisins. Pour into a pastry-lined pan and bake about thirty minutes. Will serve 6 persons.

Miss Splint's Mock Cherry Pie

2 cups cranberries
1 cup Sun-Maid Raisins
1 cup sugar
3 tablespoons flour
1/8 teaspoon salt

Wash and pick over cranberries. Mix raisins, sugar, flour and salt; add to cranberries and mix well. Pour into a pastry lined pie dish and adjust the top crust. Put into a hot oven; after 10 minutes reduce heat to moderate and bake about 30 minutes longer.

Mrs. DeGraf's Mince Pie with Apple Meringue

Bake a pastry shell as for lemon pie; measure mince meat to fill and heat to boiling point. Pour into pastry shell and cover top with apple meringue made as follows:

Apple Meringue

2 egg whites
1 apple
1/2 cup granulated sugar

Grate the apple; add sugar; beat egg whites very stiff, then carefully fold in apple mixture. Spread over top of pie and bake in a very moderate oven about 12 minutes.

Mrs. DeGraf's Mince Meat

First Part

6 cups cooked meat, chopped
3 cups suet, chopped
12 cups apples, chopped
4 cups sugar
2 cups molasses
1 quart boiled cider
4 cups Sun-Maid Seedless Raisins
4 cups Sun-Maid Seeded Raisins
2 cups shredded citron

Second Part

2 oranges, juice and grated rind
2 lemons, juice and grated rind
1 tablespoon salt
2 tablespoons cinnamon
2 tablespoons nutmeg
2 tablespoons allspice
1 tablespoon cloves
1 tablespoon almond extract
1 glass jelly

Put all ingredients of first part in a large kettle and cook very slowly until apples are cooked and suet melted. When cooked add ingredients of second part. Pour in sterilized jars and seal tightly.

Mrs. DeGraf's Mock Mince Meat

4 cups chopped green tomatoes (unpeeled)
2 cups brown sugar
2 cups Sun-Maid Seedless Raisins
2 cups Sun-Maid Seeded Raisins
1 cup shredded citron
2 lemons, juice and grated rind
1 orange, juice and grated rind
1/2 cup butter
1 teaspoon salt
2 teaspoons cinnamon
2 teaspoons nutmeg
1 teaspoon cloves

Cover tomatoes with hot water and cook slowly until tender; drain, add sugar, raisins, citron and butter and place over a slow fire until thoroughly heated, then add remaining ingredients, remove from fire and mix well. This should be sealed tightly in sterilized jars.
Pastry Desserts

Miss Splint’s Danish Pastries

2 cups flour  
1 teaspoon salt  
½ cup butter  
1 egg  
3 tablespoons sugar  
1 tablespoon milk  
3 tablespoons butter  
1 cup chopped Sun-Maid Raisins  
½ cup chopped nuts

Mix and sift flour and salt. Cut in ½ cup butter with a knife. Beat the egg and milk together and mix with the dry ingredients, adding only enough liquid to hold the mixture together. Turn out on slightly floured board, roll out thin and spread with 3 tablespoons softened butter. Cut in 4-inch squares and sprinkle with raisins, nuts and sugar. Roll like a jelly roll and press edges together. Place rolls on a baking pan, cover with a clean, damp cloth and place in the ice chest until ready to bake (they can stand 3 hours). Brush tops with yolk of egg mixed with a little milk and sprinkle with sugar. Bake in a quick oven—425° F.—for 20 to 25 minutes. Serve hot.

Mrs. De Graf’s Raisin Apple Dumpling

3 cooking apples  
1 cup Sun-Maid Raisins  
½ cup sugar  
1 tablespoon butter

Peel, core, and slice apples. Prepare ½ the amount of pastry for one pie. Roll into a rectangular sheet about ½-inch thick. Cover with sliced apples, then add raisins; sprinkle with sugar and a little cinnamon, dot with butter. Roll up like a jelly roll. Bake in a hot oven for first 15 minutes, then reduce to moderate heat to cook apples. Serve hot with a hard sauce.

Miss Splint’s Eccles Cakes

¾ cup chopped Sun-Maid Raisins  
2 tablespoons shredded citron  
1 tablespoon grated orange peel  
¼ cup brown sugar  
2 tablespoons melted butter  
3 tablespoons syrup or honey

Mix all ingredients. Cut rich pastry into 3-inch circles with a cooky cutter. Spread the centers of half the circles with the raisin mixture, then moisten the edges with cold water and cover with remaining pastry circles. Press edges firmly together with the tip of a fork; prick tops in several places to allow the steam to escape. Place in a hot oven for 10 minutes, then reduce to a moderate heat.
Mrs. De Graf’s Banbury Tarts

1 egg, beaten
1 cup chopped Sun-Maid Raisins
½ lemon, grated rind and juice
1 soda cracker rolled to fine crumbs
2 tablespoons sugar

Mix in the order named. Roll flaky pastry ¾-inch thick. Cut into 4-inch squares. Place a spoonful of the Banbury mixture in the center of each square, fold over in a triangular shape, brush the edges with cold water and press together. Bake in a hot oven.

Mrs. De Graf’s Raisin Pin Wheels

Roll rich pastry in a rectangular piece about ¼ inch thick. Cover the surface with Sun-Maid Seedless Raisins and sprinkle cinnamon and sugar over the top. Roll up as for jelly roll; cut off pieces about 1½ inches thick. Place on a baking sheet and bake about 10 minutes in a hot oven.

Sun-Maid Bread Puddings

by Mrs. De Graf

Raisin Custard Bread Pudding

1 thick slice of bread
2 cups scalded milk
½ cup sugar
2 eggs
1 cup Sun-Maid Raisins
1 teaspoon vanilla
Grating of nutmeg

Soak bread in cold water to cover 15 minutes, then press dry and measure 1 cupful. Beat eggs, add sugar, hot milk, bread crumbs, raisins, and flavoring. Pour into a buttered baking dish, sprinkle with nutmeg. Set in a pan of hot water and bake in a moderate oven until firm. Or, omit 1 egg white for a meringue. When pudding is baked, spread with jelly or jam, add meringue and brown in a slow oven. Serve hot or cold.

Butterscotch Bread Pudding

Butterscotch bread pudding is made by substituting brown sugar for the granulated sugar, using the Raisin Custard Bread Pudding Recipe. Place the brown sugar in a saucepan, add 2 tablespoons of butter and cook until all the sugar is melted; then add the scalded milk and stir until dissolved. The brown sugar may cause the milk to curdle slightly, but when the pudding is baked this will disappear and the pudding will be smooth and fine in texture.

Chocolate Bread Pudding

Follow directions for Raisin Custard Bread Pudding, adding 1 square of unsweetened chocolate to the milk while it is scalding.

Maple Bread Pudding

Follow directions for Raisin Custard Bread Pudding, substituting either maple syrup or sugar for the granulated sugar.

Cocoanout Bread Pudding

Follow directions for Raisin Custard Bread Pudding using ½ cup Sun-Maid Seedless Raisins and ½ cup shredded cocoanut.
Brown Betty

3 cups finely chopped sour apples  
1 cup Sun-Maid Seedless Raisins  
1 cup soft bread crumbs  
½ cup brown sugar  
1 tablespoon butter  
Nutmeg

Butter a pudding dish, put in a layer of apples, cover with layer of raisins, sprinkle with some of the sugar, add bits of butter and a little nutmeg. Repeat until all materials are used, having last layer crumbs; dot with butter and sprinkle with sugar. Cover and bake in a hot oven until apples are tender. Uncover and brown. Serve with cream, or hard or liquid sauce.

Rice and Cereal Puddings
by Mrs. De Graf

Creamy Rice Pudding

2 cups milk  
2 tablespoons rice  
½ teaspoon salt  
½ cup sugar  
1 cup Sun-Maid Raisins  
1 teaspoon vanilla

Wash rice thoroughly and drain; place in a buttered pudding dish and pour in milk. Bake in a slow oven for about 1½ hours, stirring occasionally; add remaining ingredients and bake from ½ to 1 hour longer. Do not stir after adding ingredients but allow to become a golden brown on top.

Rice Custard Pudding

½ cup rice  
1 cup cold milk  
1 cup Sun-Maid Raisins  
1 cup cold water  
½ teaspoon salt  
1 tablespoon butter  
2 eggs  
½ cup scalded milk  
½ cup sugar  
1 teaspoon vanilla or grated rind and juice of lemon

Wash rice well; put rice, milk and water in a saucepan and cook until soft; add butter and raisins and set aside to cool. Beat eggs, add the additional ½ cup scalded milk, sugar and flavoring; combine with rice; pour into a buttered baking dish and bake slowly until firm. Pour a little melted butter over the top, sprinkle thickly with powdered sugar and return to oven to glaze.

Raisin Tapioca Cream

¼ cup instant tapioca  
2 cups scalded milk  
½ cup sugar  
2 egg yolks  
½ teaspoon salt  
½ cup Sun-Maid Raisins  
2 egg whites  
3 tablespoons sugar  
1 teaspoon vanilla

Scald milk in a double boiler; add tapioca and cook until transparent. Beat yolks of eggs, add sugar, then add to hot mixture. Cook, stirring constantly, until creamy then add salt, vanilla, and raisins. Pour into a serving dish. Beat whites of eggs stiff, add sugar gradually, beating well, and pile on top of pudding.

If pearl tapioca is used soak in one cup of cold water an hour before cooking.
FAMOUS COOKS' RECIPES

Maple Tapioca Cream
Follow recipe for Raisin Tapioca Cream, substituting ½ cup of either maple syrup or sugar for the granulated sugar.

Raisin Cornstarch Pudding
1 ½ cups milk  
⅔ cup sugar  
4 tablespoons cornstarch  
1 teaspoon vanilla  
2 egg whites, beaten stiff  
1 cup Sun-Maid Raisins  
Heat milk; mix sugar and cornstarch thoroughly; then add the hot milk, stirring constantly until mixture thickens. Cook over hot water for twenty minutes, stirring constantly. When cooked pour hot mixture slowly over the beaten whites of eggs; add flavoring, fold in raisins, and pour into a mold which has been rinsed in cold water. Chill and serve with a custard made of the 2 egg yolks.

Chocolate Cornstarch
Follow directions for Raisin Cornstarch Pudding adding 2 squares of unsweetened chocolate to the milk while heating.

Cereal Pudding
2 cups milk  
1 cup any cooked cereal  
½ cup sugar  
1 teaspoon salt  
2 tablespoons butter, melted  
1 cup Sun-Maid Raisins  
1 egg  
1 inch piece stick cinnamon  
Put cinnamon in milk, allow milk to become hot, then remove cinnamon. Add cereal to hot milk and when boiling add sugar, salt, butter and raisins. Add well-beaten egg, cook five minutes. Serve hot or cold with cream or a pudding sauce.

Indian Pudding
2 cups milk  
½ cup corn meal  
½ cup brown sugar  
2 tablespoons molasses  
½ teaspoon ginger  
1 cup Sun-Maid Raisins  
1 tablespoon butter  
1 egg  
Scald milk, add molasses and butter. Mix dry ingredients, and combine mixtures. Add beaten egg and raisins; pour into a greased baking dish and cook about 1 hour in a moderate oven.

Afternoon Tea Dainties

Tutti Frutti Gingerbread  
Boston Brown Bread Sandwiches  
Raisin and Nut Sandwiches  
Raisin Bread Sandwiches spread with sweet butter  
Raisin Cinnamon Twists  
English Raisin Buns  
Cinnamon Rolls  
Cinnamon Toast  
Buttered Raisin Bread Toast  
Raisin Pound Cake  
Fruit Bars  
Banbury Tarts  
Raisin Rocks  
Dundee Tea Cakes  
Rolled Oat Macaroons  
Filled Cookies  
Marguerites  
Raisin and Cheese Tarts  
Brown Bread Sandwich with Raisin Nut Filling  
Raisin and Apple Conserve with Hot Biscuits
**Old-Fashioned Inexpensive Puddings**

*by Mrs. De Graf*

**Raisin Pudding—Steamed**

1 egg  
\(\frac{1}{3}\) cup sugar  
1 cup flour  
1 teaspoon baking powder  
\(\frac{1}{3}\) cup milk or water  
2 tablespoons melted shortening  
\(\frac{1}{2}\) cup Sun-Maid Seeded or Seedless Raisins  
1 teaspoon vanilla

Sift dry ingredients; add raisins; beat egg, add milk and combine mixtures. Beat to a smooth batter, add melted shortening and vanilla. Pour in a buttered mold, cover closely and set mold on a rack or plate in a kettle of boiling water. Cover and steam about \(\frac{3}{4}\) hours. Serve with any desired liquid sauce. The pudding may be boiled in a cloth. Grease the cloth on the inside. Put in the batter, tie firmly allowing plenty of room for pudding to swell. Dredge on the outside with flour and drop in rapidly boiling water. Keep water boiling constantly and add more boiling water if needed. Cut seeded raisins in pieces with scissors.

**Steamed Raisin Dumpling**

**Dough**

1 cup sifted flour  
\(\frac{1}{4}\) teaspoon salt  
2 level teaspoons baking powder  
2 level tablespoons shortening  
\(\frac{1}{3}\) cup (about) of milk

Filling

1 cup chopped Sun-Maid Raisins  
2 tablespoons fine cracker or bread crumbs  
\(\frac{1}{2}\) lemon, juice and grated rind  
2 tablespoons sugar

Sift dry ingredients, rub in shortening, then add milk gradually mixing dough with a knife. Turn onto a slightly floured board and roll about \(\frac{1}{2}\)-inch thick. Cover with raisin filling and roll up as for jelly roll; pinch ends firmly together. Place on a buttered plate and set in a steamer, cover closely and set over boiling water; cook 1 hour keeping water constantly boiling. Do not remove cover during cooking or pudding will not be light.

**Raisin Apple Cobbler**

First Part

3 tart cooking apples  
\(\frac{1}{3}\) cup sugar  
1 cup Sun-Maid Raisins  
1 tablespoon butter

Peel, core and slice apples. Put into a buttered baking dish, add raisins, sugar, and bits of butter.

Second Part

1 egg  
\(\frac{1}{2}\) cup sugar  
1 cup sifted flour  
1 teaspoon baking powder  
\(\frac{1}{4}\) cup milk  
2 tablespoons melted butter or substitute  
\(\frac{1}{2}\) teaspoon vanilla

Beat egg until very light, add sugar; sift flour and baking powder and add to mixture alternately with milk. Beat until smooth, add melted butter and vanilla. Pour over fruit, and bake in a moderate oven about 35 minutes.
Plain Suet Pudding

1/2 cup finely chopped suet
1/4 cup molasses
1/4 cup brown sugar
1 1/2 cups flour
1 cup Sun-Maid Seeded or Seedless Raisins
1/2 teaspoon soda
1/2 teaspoon each of cinnamon and nutmeg
1/2 teaspoon baking powder
1/2 teaspoon each cloves and ginger

Sift all dry ingredients, add chopped suet, raisins, molasses and milk. Mix well and pour into well greased covered mold. Steam about one and one-half hours. Serve with a foamy sauce. Cut seeded raisins in pieces with scissors.

Steamed Carrot Pudding

1 cup grated raw carrots
1 cup grated raw potatoes
1 cup brown sugar
1 1/2 cups flour
1 cup Sun-Maid Seeded or Seedless Raisins
1/2 cup butter or substitute
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon soda

Mix and sift the dry ingredients; then mix with other ingredients in order given. Butter large or individual molds; dredge with sugar and pour in pudding batter, having mold two-thirds full. Adjust cover and set on a rack in a kettle of boiling water. Cover kettle and keep water constantly boiling. The large pudding will require about three hours to steam, smaller ones less proportionately. Serve with a hot liquid sauce. Cut seeded raisins in pieces with scissors.

Cabinet Pudding

1 1/2 cups scalded milk
1/2 cup sugar
2 eggs
1 cup Sun-Maid Raisins
1 teaspoon vanilla

Nutmeg

Take slices of dry cake and cut into finger length strips; place a layer of cake strips in a buttered baking dish. Cover with a layer of raisins, then another layer of cake and raisins, having last layer of cake. Beat eggs slightly, add sugar, then hot milk and vanilla. Pour over cake and raisins, sprinkle nutmeg on top and set pudding dish in a pan of hot water. Bake in a moderate oven until firm in the center.

Raisin Puffs

1 egg
1/2 cup sugar
1 cup flour
1 cup Sun-Maid Seeded or Seedless Raisins
2 teaspoons baking powder
1/4 cup milk or water
1 teaspoon vanilla
2 tablespoons melted shortening

Sift dry ingredients; add raisins, beat egg, add milk, combine mixtures and beat until smooth. Add flavoring and shortening. Pour into buttered custard cups and bake in a moderate oven. Serve with an orange or pineapple sauce. Cut seeded raisins in pieces with scissors.

Cake Pudding

Slices of dry layer or loaf cake make excellent pudding if a hot raisin sauce is poured over them just before serving. Raisin sauce recipes will be found on page thirty-one.
The Special Occasion Dessert

Mrs. De Graf's Holiday Plum Pudding

1 cup soft bread crumbs
1 cup finely chopped suet
1 cup chopped apples
\( \frac{1}{2} \) cup brown sugar
1 cup Sun-Maid Seeded Raisins
1 cup Sun-Maid Seedless Raisins
\( \frac{1}{2} \) cup chopped walnuts
\( \frac{1}{3} \) cup sliced citron
\( \frac{1}{2} \) cup flour
\( \frac{1}{2} \) teaspoon each nutmeg and cinnamon
\( \frac{1}{4} \) teaspoon cloves
\( \frac{1}{2} \) teaspoon salt
2 eggs, beaten well
\( \frac{1}{3} \) cup milk

Mix bread crumbs, suet, chopped apples, sugar, fruits and nuts; sift flour, spices and salt. Combine mixtures, add eggs and milk. Butter a covered mold well and dredge with sugar. Have a kettle half-full of boiling water; place a rack or plate on the bottom and set the tightly covered mold on the rack and cover kettle. Keep water constantly boiling until pudding is cooked, about 2 hours. Serve with a hard or foamy sauce.

Mrs. De Graf's Macaroon Custard

1\( \frac{1}{2} \) cups scalded milk
3 eggs
\( \frac{1}{2} \) cup sugar
4 macaroons, rolled into crumbs
\( \frac{1}{2} \) cup Sun-Maid Seedless Raisins
1 teaspoon vanilla
\( \frac{1}{2} \) cup whipped cream

Scald milk in a double boiler; beat eggs slightly, add sugar gradually. Pour hot milk over the mixture and stir until sugar is dissolved. Then set over hot water and stir gently over a low fire until custard thickens and coats the spoon. Add raisins and macaroon crumbs. Remove from the fire at once, stir a few seconds and turn into a cold bowl. Add flavoring when partly cold. Serve in sherbet cups.

Mrs. De Graf's Chocolate Pudding Supreme

1 cup Sun-Maid Seedless Raisins
2 squares unsweetened chocolate
\( \frac{1}{2} \) cup sugar
\( \frac{1}{2} \) cup milk
2 eggs, beaten separately
1 teaspoon vanilla
\( \frac{1}{2} \) lb. lady fingers

Put chocolate in upper part of a double boiler and melt over hot water; when melted add sugar, \( \frac{1}{2} \) cup milk, raisins, and beaten egg yolks. Cook until very thick, then turn into a bowl and add the stiffly beaten whites of eggs, and vanilla. Line a mold with wax paper; cover the bottom with split lady fingers, add a very little of the chocolate mixture and then line the sides of the mold with one row of lady fingers. Repeat until mold is filled. Chill for 12 hours. Serve with whipped cream.

Mrs. De Graf's Rice Dainty

1 cup cooked cold rice
\( \frac{1}{2} \) cup Sun-Maid Raisins
\( \frac{1}{2} \) cup cream, whipped
2 tablespoons powdered sugar
1 teaspoon vanilla

Steam raisins until plump. Add to rice and chill. Fold sugar, whipped cream, and vanilla into the cold rice mixture. Heap in a glass dish or sherbet cups and serve very cold.
Mrs. De Graf's Mocha
Charlotte Russe

1 1/2 cups whipping cream
1/3 cup powdered sugar
1 tablespoon coffee extract or very strong strained coffee
1 cup Sun-Maid Raisins

Lady fingers or strips of sponge cake

Steam raisins until plump, then chill. Whip cream; add flavoring and sugar; add raisins; and pile in sherbet glasses lined with split lady fingers.

Miss Splint's Raisin Maple Mousse

3 eggs
1 cup maple syrup
1 cup finely chopped Sun-Maid Raisins
1 pint cream, whipped

Beat eggs slightly. Heat syrup and raisins. Add eggs and cook in double boiler until mixture thickens, stirring constantly. Chill. Add cream and pour into mold. Cover tightly and pack in equal parts of ice and salt for 3 hours.

Mrs. De Graf's Raisin Nut Souffle

4 egg whites
1/2 cup sugar
1/2 cup Sun-Maid Seeded or Seedless Raisins
2 tablespoons chopped walnuts or pecans
1 teaspoon vanilla

Cut seeded raisins in pieces with scissors. Beat egg whites until very stiff; carefully fold in separately sugar, raisins, nuts and vanilla. Turn into a buttered baking dish; set in a pan of hot water. Bake in a moderate oven until firm in the center. Serve hot from the dish with a cold custard sauce.

Desserts to Make the Day Before
by Mrs. De Graf

Butterscotch Rice Pudding

3 tablespoons butter
1 cup brown sugar
2 cups hot milk
1 teaspoon vanilla
2 tablespoons granulated gelatine
1/2 cup cold water
1 cup cooked rice
1 cup whipped cream
1 cup Sun-Maid Raisins

Soak gelatine in cold water for fifteen minutes. Put butter in a saucepan, add sugar and cook over a low fire, stirring constantly until melted; add milk and stir until sugar is dissolved; add raisins, remove from fire, add the gelatine and set aside to cool. When beginning to thicken add rice and vanilla and fold in the whipped cream. Pour into a wet mold and set aside to become firm. Serve with a custard sauce. The stiffly beaten whites of 2 eggs may replace the cream.
Raisin Apple Snow

2 cups apple sauce
2 tablespoons granulated gelatine, dissolved in 1/4 cup cold water
Whites of 2 eggs
1/2 cup Sun-Maid Raisins
1 lemon

Press apple sauce through a sieve, add raisins and heat to the boiling point, then add soaked gelatine and stir until well mixed and gelatine is dissolved. Chill, and when mixture begins to thicken, add lemon juice and the stiffly beaten whites of eggs, then beat until somewhat stiff. Turn into a mold and when firm unmold and serve with a custard sauce made with the yolks of the eggs.

Raisin Spanish Cream

2 tablespoons granulated gelatine
2 cups milk
1/2 cup cold water
2 eggs
1 cup Sun-Maid Raisins
1 tablespoon vanilla

Soak gelatine. Scald milk, add sugar and pour over the well-beaten yolks of eggs, then return to double boiler, add raisins and cook until slightly thickened. Add gelatine and flavoring and pour the mixture over the stiffly beaten egg whites. Pour into a mold and chill. Serve with cream.

Raisin Orange Bavarian

Steam 1 cup Sun-Maid Seedless Raisins until plump. Soak 2 tablespoons granulated gelatine in cold water, then melt over hot water. Whip 1 cup of cream, add gelatine, raisins and 1/2 cup orange marmalade. Pour in a mold and chill.

Molded Fruit Cream

1/2 cup Sun-Maid Raisins
1 orange
4 bananas
1 tablespoon granulated gelatine
1/2 cup cold water
1 cup whipped cream

Steam raisins until plump. Soak the gelatine in cold water ten minutes. Peel bananas, and rub through a coarse sieve; add orange juice and a little of the grated rind, the raisins and 2 tablespoons powdered sugar. Melt the gelatine over hot water. Strain into fruit mixture. Stir until mixture begins to thicken, then fold in whipped cream and pour into large or individual molds. To serve, unmold and garnish with whipped cream.

Mock Biscuit Tortoni

1 cup scalded milk
1 egg
1/2 cup sugar
1 cup macaroon crumbs
1/2 cup Sun-Maid Seedless Raisins
1 tablespoon gelatine
1/2 cup cold water
1 cup whipped cream
1 teaspoon vanilla

Soak gelatine in cold water. Beat egg, add sugar then hot milk. Cook over hot water, stirring constantly until mixture is creamy and clings to the spoon.

Remove from fire, add dissolved gelatine and raisins. Set aside to cool, then stir until somewhat thick. Add macaroons, vanilla and fold in the whipped cream. Pour into a wet mold and set aside to become firm. To serve, unmold and garnish with sweetened whipped cream flavored with vanilla.
Cooked Fruits for Breakfast or Dessert
by Mrs. De Graf

Baked Bananas with Raisins
Peel and slice bananas. Put a layer in a buttered baking dish, sprinkle a little lemon juice over the top and add a layer of Sun-Maid Raisins, add another layer of sliced bananas and raisins. Make a thin syrup of ½ cup of sugar and ½ cup of water, pour over fruit, cover and bake until bananas are soft. Children particularly like this dish.

Stewed Raisins
1 package Sun-Maid Raisins
2 cups water
1 slice of lemon or orange
Put raisins and water in a saucepan and cook slowly about 15 minutes. Add lemon just before removing from the fire.

Raisin Apple Sauce
Peel, quarter, and core apples. Slice and drop in cold water to prevent discoloration. Drain, place in a saucepan, cover with hot water and cook until tender. Add sugar to taste when apples are cooked and beat until smooth. Add 1 cup Sun-Maid Raisins, and set aside to cool.

Glazed Apples with Raisins
Core and peel apples. For 6 apples allow 1 cup of sugar, 1 cup of water. Cook sugar and water about five minutes, then add apples and cook, turning often until apples are tender but not broken. Remove apples to a baking dish. Fill the centers with Sun-Maid Raisins. Dredge apples generously with sugar and cook in a moderate oven until well glazed. Boil the syrup the apples were cooked in until somewhat thickened and pour it around the apples. To be served from the baking dish hot or cold, with or without cream. If served cold a teaspoonful of jelly can be placed on top of each apple.

Coddled Apples
Peel and core apples. For 6 apples use 1 cup of sugar and 1½ cups of water and a quarter section of orange peel. Cook water and sugar until sugar is dissolved, then add orange peel and apples. Cook slowly until apples are tender, but not broken. Turn frequently so apples will cook evenly. When cooked remove apples to a serving dish, add 1 cup Sun-Maid Seedless Raisins to the syrup and cook five minutes, then pour over apples. Chill and serve with plain or whipped cream.

Rhubarb and Raisin Sauce
3 cups rhubarb
1 cup Sun-Maid Raisins
1 cup sugar
1/2 cup water
Cut rhubarb into one-inch lengths without removing the peel. Put raisins, rhubarb and water in a double boiler and steam over hot water until rhubarb is tender; then add one cupful of sugar. Stir until sugar is dissolved. Turn into a cold bowl and set aside to chill.
Mrs. De Graf’s Raisin Peach Conserve

Dip peaches in boiling water one minute, then plunge into cold water; drain at once and remove skins. Cut into quarters; put raisins and nuts through a food chopper. Wash oranges and cut into very thin slices (using skin) then cut slices into small pieces. Measure ingredients, allow an equal amount of sugar and cook all together very slowly until thick, stirring frequently. Pour into sterilized glasses and seal.

Miss Splint’s Quince and Raisin Marmalade

Wash, remove seeds and cut up enough quinces to make 6 cups. Cover with water and cook slowly until soft—about 1 hour. Rub through a strainer. Add sugar and quinces and cook slowly until thick—about 15 minutes. Stir occasionally to prevent burning. Pour into sterilized glasses; seal with paraffin.

Miss Splint’s Plum and Raisin Jam

Follow the recipe above, substituting plums for quinces and using 1 more cup of sugar.

Mrs. De Graf’s Raisin and Cranberry Relish

Cut cranberries in half and wash in a colander to remove seeds. Wash orange and lemon and cut into very thin slices, then cut into small pieces. Mix ingredients and cook very slowly until thick. Pour into sterilized glasses and seal.

Mrs. De Graf’s Spiced Raisin Relish

Tie the spices in cheesecloth; add water, vinegar and spices to sugar and cook until sugar is dissolved, then add raisins and cook very slowly until most of the syrup has been absorbed. Remove spice bag. Store the relish in sterilized, sealed glasses. To be served with meats.

IMPORTANT

All of the above mixtures must be cooked over a very low fire to prevent scorching.
**Sweet Sandwich Fillings**

**Mrs. De Graf's Raisin Filling**
- 1 cup Sun-Maid Raisins
- 1/3 cup walnut meats
- 1 teaspoon lemon juice

Put raisins and walnuts through a food chopper. Mix thoroughly and add lemon juice. Spread between buttered slices of bread.

**Miss Splint's Cream Cheese Filling**
- 1 cream cheese (about 1/2 cup)
- Lemon juice
- 1/2 cup chopped Sun-Maid Raisins

Soften cheese with lemon juice. Add raisins and mix until consistency to spread.

**Mrs. De Graf's Peanut Butter Filling**
- 1/2 cup chopped Sun-Maid Raisins
- 1/4 cup peanut butter
- 1 tablespoon hot water

Add water to the peanut butter; mix until smooth and creamy, then add chopped raisins. Spread between slices of buttered bread.

**Sauces—Sweet and Savory**

*by Mrs. De Graf*

1—**SAVORY SAUCES**

**Raisin Sauce**
For baked ham.
- 2 level tablespoons butter or substitute
- 2 level tablespoons flour
- 2 cups apple cider
- 1/2 teaspoon salt
- 1/2 cup Sun-Maid Seedless Raisins

Melt butter, add flour, mix until smooth, then add cider and cook, constantly stirring, until sauce is creamy. Add salt and raisins.

**Raisin Curry Sauce**
For a stew of lamb curry and rice.
- 3 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon curry powder
- 1/2 teaspoon salt
- 2 cups stock from cooked lamb
- 1/2 onion, sliced
- 1/2 cup Sun-Maid Seedless Raisins

Melt butter, add onions and fry until a golden brown, then remove from pan; add flour, curry powder, and salt. Mix until smooth, then add liquid; cook, stirring constantly until creamy. Add raisins and pour over a border of cooked rice having cooked lamb in the center.

**Sweet and Sour Sauce**
For pot roast of beef, lamb’s tongue, or for reheating slices of cold cooked beef tongue.
- 1/2 cup cider vinegar
- 11/2 cups water or stock
- 3 level tablespoons butter or substitute
- 3 level tablespoons flour
- 1 tablespoon sugar
- 1/2 cup Sun-Maid Seedless Raisins
- 1/2 teaspoon salt

Melt butter, add flour, mix until smooth; cook until frothy, add vinegar and water. Cook, constantly stirring until creamy, add sugar, salt, and raisins.
FOR RAISIN COOKERY

2—SWEET SAUCES

Hot Chocolate Sauce

\[
\begin{align*}
\frac{1}{2} & \text{ cup sugar} \\
1 & \text{ tablespoon cocoa} \\
1 & \text{ tablespoon butter} \\
\frac{1}{4} & \text{ cup hot water} \\
\frac{1}{3} & \text{ cup Sun-Maid Seedless Raisins}
\end{align*}
\]

Cook about fifteen minutes, add 1 teaspoon vanilla. Can be used hot or cold.

Foamy Raisin Sauce

\[
\begin{align*}
\frac{1}{3} & \text{ cup butter} \\
\frac{3}{4} & \text{ cup powdered sugar} \\
1 & \text{ teaspoon vanilla} \\
\frac{1}{4} & \text{ cup boiling water} \\
1 & \text{ white of egg} \\
\frac{1}{2} & \text{ cup Sun-Maid Seedless Raisins}
\end{align*}
\]

Cream butter, gradually add sugar and beat until creamy; add boiling water and when sauce has melted, fold in the stiffly beaten white of egg, then the raisins and vanilla. To be served with hot steamed or baked puddings.

Raisin Vanilla Sauce

\[
\begin{align*}
\frac{1}{2} & \text{ cup sugar} \\
2 & \text{ tablespoons flour} \\
& \text{Pinch of salt} \\
\frac{1}{3} & \text{ cup Sun-Maid Seedless Raisins} \\
1 & \text{ cup boiling water} \\
1 & \text{ tablespoon butter} \\
1 & \text{ teaspoon vanilla}
\end{align*}
\]

Mix sugar, salt and flour; add boiling water gradually, place over fire and boil until thick or until flour is well cooked. Remove from stove, add butter, raisins, and vanilla. If made in advance, this sauce should be kept warm over hot water.

Raisin Candies

Mrs. De Graf’s Raisin Fudge

\[
\begin{align*}
& 1 \text{ square unsweetened chocolate} \\
& 2 \text{ cups sugar} \\
& \frac{1}{2} \text{ cup milk} \\
& 1 \text{ tablespoon butter} \\
& 1 \text{ teaspoon vanilla} \\
& 1 \text{ cup Sun-Maid Raisins}
\end{align*}
\]

Put milk, sugar and chocolate in a saucepan and cook without stirring until mixture forms a soft ball when dropped in cold water. Remove from fire, add butter and set aside until partially cold, then add raisins and vanilla and beat until creamy. Pour into a buttered pan and cut into squares.

Mrs. De Graf’s Raisin Peanut Butter Candy

\[
\begin{align*}
2 & \text{ cups sugar} \\
\frac{3}{4} & \text{ cup milk} \\
\frac{1}{2} & \text{ cup Sun-Maid Raisins} \\
\frac{1}{4} & \text{ cup peanut butter} \\
1 & \text{ teaspoon vanilla}
\end{align*}
\]

Bring sugar and milk to the boiling point and cook until syrup forms a soft ball when dropped in cold water (238 degrees F.). Remove from fire, add remaining ingredients and beat until creamy. Pour into a buttered pan about an inch in depth, cool and cut in squares.

Mrs. De Graf’s Raisin Penuche

\[
\begin{align*}
& 1 \text{ cup brown sugar} \\
& 1 \text{ cup granulated sugar} \\
& \frac{1}{2} \text{ cup milk or thin cream} \\
& 2 \text{ teaspoons vanilla} \\
& \frac{1}{2} \text{ cup chopped walnuts or pecans} \\
& \frac{1}{2} \text{ cup Sun-Maid Raisins}
\end{align*}
\]

Add milk to sugar, stir until dissolved and boil until syrup will form a soft ball when dropped in cold water. Add raisins, nuts, and flavoring and beat until creamy. Pour into a buttered pan and when cool cut in squares.
**Miss Splint’s Raisin Divinity Fudge**

3 cups sugar  
1/2 cup corn syrup  
1/2 cup water  
3 stiffly beaten egg whites  
3/4 cup Sun-Maid Raisins  
1 teaspoon vanilla  
1/2 cup chopped walnuts

Boil sugar, syrup and water without stirring, until the syrup becomes brittle (270 deg. F.) when dropped in cold water. Pour over the beaten egg whites, add raisins, nuts, and vanilla. Pour into a greased plate, cool and cut in squares.

**Mrs. De Graf’s Raisin Chocolate Sweetmeats**

4 tablespoons maple syrup  
1/2 lb. of “Dot” or dipping chocolate  
1 cup Sun-Maid Raisins  
1/2 cup blanched almonds, cut in shreds  
1 teaspoon vanilla

Heat the syrup to boiling point, add chocolate and let stand over hot water until chocolate is melted. Add raisins, nuts, and flavoring. Mix until thoroughly blended, pour into a brick-shaped pan that has been lined smoothly with oiled paper. Press mixture into pan, spread oiled paper over top and over this place a board and weight. Let stand six hours or longer to ripen. Remove from paper and cut in small pieces.

**Miss Bradley’s Raisin Caramels**

Put  
1 cup sugar  
1/2 cup corn syrup and  
1/2 cup cream into saucepan, stir until sugar is dissolved, bring to boiling point, and boil until mixture will form a soft ball when tried in cold water. Stir gently and constantly to prevent burning, making the spoon reach all parts of the saucepan. As soon as candy forms a soft ball when tried in cold water, add a second  
1/2 cup cream. Boil again until it forms a soft ball in cold water, add a third  
1/2 cup cream, and boil until candy will form a decidedly firm ball when tried in cold water. Add  
3/4 cup chopped Sun-Maid Raisins and pour caramels into a buttered pan. When cool cut in squares, and wrap in wax paper.

**Miss Bradley’s Raisin Cocoanut Candy**

Bake or boil  
1 medium sized potato until soft. Force through a coarse sieve or potato ricer. There should be 1/2 cup. To this add:  
3 cups sifted confectioners’ sugar  
1 cup Sun-Maid Seedless Raisins  
1 cup shredded cocoanut  
1 teaspoon orange extract or grated orange rind and  
Few grains salt. Work together, using a fork until well-mixed. Shape in a cake 1/4-inch thick in a pan lined with waxed paper and leave until firm. Melt over hot water  
3 squares chocolate (coating chocolate preferred) and coat the mixture, using a pastry brush. Mark in squares before chocolate is hard.
From Ordinary Ingredients
New Food Delights

Miss Splint's Rhubarb and Raisin Tart Pie
Recipe, page 17

Mrs. De Graf's
Raisin
Tapioca
Cream
Recipe, page 21

Mrs. King's Sun-Maid Lady Cake
Recipe, page 11

Miss Splint's Quick Raisin Bread
Recipe, page 5

Miss Bradley's
Raisin Cocoanut Candy
Recipe, page 32

Miss Splint's Danish Raisin Pastries
Recipe, page 19

So easily, so inexpensively, you can serve these finer dishes. Just plain everyday ingredients with Sun-Maid Raisins added—and you have foods quite distinctive in their goodness. Try these famous cooks' recipes.
Mrs. De Graf's Raisin Sour Cream Pie

1 1/2 cups sour cream
1 cup sugar
2 eggs
1 tablespoon flour
1/2 teaspoon each cinnamon and nutmeg
1 1/2 cups Sun-Maid Raisins

Mix flour, spice, and sugar; add lightly beaten egg, sour cream and raisins. Pour into a pastry-lined pan and bake about thirty minutes. Will serve 6 persons.

Miss Splint's Mock Cherry Pie

2 cups cranberries
1 cup Sun-Maid Raisins
1 cup sugar
3 tablespoons flour
1/8 teaspoon salt

Wash and pick over cranberries. Mix raisins, sugar, flour and salt; add to cranberries and mix well. Pour into a pastry lined pie dish and adjust the top crust. Put into a hot oven; after 10 minutes reduce heat to moderate and bake about 30 minutes longer.

Mrs. De Graf's Mince Pie with Apple Meringue

Bake a pastry shell as for lemon pie; measure mince meat to fill and heat to boiling point. Pour into pastry shell and cover top with apple meringue made as follows:

Apple Meringue

2 egg whites
1 apple
1/2 cup granulated sugar

Grate the apple; add sugar; beat egg whites very stiff, then carefully fold in apple mixture. Spread over top of pie and bake in a very moderate oven about 12 minutes.

Mrs. De Graf's Mince Meat

First Part

6 cups cooked meat, chopped
3 cups suet, chopped
12 cups apples, chopped
4 cups sugar
2 cups molasses
1 quart boiled cider
4 cups Sun-Maid Seedless Raisins
4 cups Sun-Maid Seeded Raisins
2 cups shredded citrus

Second Part

2 oranges, juice and grated rind
2 lemons, juice and grated rind
1 tablespoon salt
2 tablespoons cinnamon
2 tablespoons nutmeg
2 tablespoons allspice
1 tablespoon cloves
1 tablespoon almond extract
1 glass jelly

Put all ingredients of first part in a large kettle and cook very slowly until apples are cooked and suet melted. When cooked add ingredients of second part. Pour in sterilized jars and seal tightly.

Mrs. De Graf's Mock Mincemeat

4 cups chopped green tomatoes (unpeeled)
2 cups brown sugar
2 cups Sun-Maid Seedless Raisins
2 cups Sun-Maid Seeded Raisins
1 cup shredded citrus
2 lemons, juice and grated rind
1 orange, juice and grated rind
1/2 cup butter
1 teaspoon salt
2 teaspoons cinnamon
2 teaspoons nutmeg
1 teaspoon cloves

Cover tomatoes with hot water and cook slowly until tender; drain, add sugar, raisins, citron and butter and place over a slow fire until thoroughly heated, then add remaining ingredients, remove from fire and mix well. This should be sealed tightly in sterilized jars.
$2,400 in cash prizes

Your favorite raisin recipe has a good chance of winning in

SUN-MAID'S RAISIN COOKERY CONTEST
Never before a contest like this

Now housewives try their skill in competition with famous cooks

For a long time we've been publishing in our advertisements raisin food recipes by famous cooks.

Every month women write us that they like such and such a recipe very much but they “have one that's better.”

This is not surprising since millions of housewives are using raisins these days, just as famous cooks are, to make new food treats out of simple everyday dishes. And it’s so easy to create unusual food delights with raisins.

Hence, this raisin cookery competition of housewives vs. famous cooks.

We have the famous cooks' recipes. They're given inside this folder—as par for housewives to beat. Housewives will get all the prizes—and look at the prizes:

- Monthly First Prize - $100
- Monthly Second Prize - $50
- Monthly 30 Prizes, each - $5

The contest continues eight months and these awards will be made separately for each month's competition, making a total of $2,400 in cash prizes for housewives who enter.

You can win in this contest. Your favorite raisin recipe surely comes in one of the classifications.

Raisin Loaf Cake in the November competition
Raisin Candy “December”
Simple Raisin Pudding “January”
Raisin Pie “February”
Raisin Pastries “March”
Raisin Layer Cake “April”
Fancy Raisin Pudding “May”
Raisin Cookies “June”

You may enter one or all of the monthly contests. Because you win in one will not affect your chances of winning in another.

Letter must accompany recipe entered

Each recipe must be accompanied by a letter telling of some experience in raisin cookery. This part should be easy. Just think back. Wasn't there a day when you didn't have time to make an elaborate dessert for the family or company—and you solved the problem by adding raisins to a simple dessert recipe?

Have you discovered a new way to use raisins?
That's all we want—just a short, plain statement of some interesting experience you’ve had in using raisins.

Important information—read it carefully

1. Recipes entered must include raisins.
2. You may enter one or more of the monthly contests. Separate awards of $100 first prize, $50 second prize and thirty $5 prizes will be made each month. There will also be awards of honorable mention.
3. Each month's contest will close at midnight on the last day of that month. (Envelopes postmarked before that time will be accepted.) Recipes may be entered in advance of the month they will compete.
4. Each recipe must be accompanied by a short letter telling of some interesting personal experience in using raisins.
5. Entries will be judged on the deliciousness and practicability of the recipe submitted, and upon the novelty and interest of the contestant's experience in raisin cookery.
6. In case two or more recipes for the same type of dish are judged equally good and the letters accompanying such recipes are judged equally interesting, the full amount of the prize tied for will be awarded to each tying contestant.
7. Address envelopes containing contest material to Contest Department, Sun-Maid Raisin Growers of California, Fresno, Calif. Material will not be returned; it will become the property of the Sun-Maid Raisin Growers.
8. Judges will be Mrs. Alice P. Norton, former Editor of the Journal of Home Economics; Miss Martha Van Rensselaer, Home Making Editor of Delineator; Head, School of Home Economics at Cornell University; Dr. Aurelia Henry Reinhardt, President of Mills College.

Their recipes are given inside

Have you a better one?
NOVEMBER COMPETITION

First prize $100
Second prize $50  30 prizes, each $5

Does your Raisin Loaf Cake beat this one?

Economical Spice Cake
Sarah Field Splint

2 cups brown sugar
2 cups water
1 teaspoon each cinnamon and cloves
¾ teaspoon each nutmeg and allspice

Boil sugar, water and spices 5 minutes. Remove from fire and add butter. Add raisins and allow to cool. Sift flour, salt and soda together and add. Mix well. Pour into 2 greased loaf pans and bake in moderate oven 45 to 60 minutes. This cake is similar to fruit cake and it will keep a long time.

Does your best Raisin Candy equal this?

Raisin Cocoanut Candy
Alice Bradley

Bake or boil 1 medium sized potato until soft. Force through a coarse sieve or potato ricer. There should be 1 cup. To this add:

- 3 cups sifted confectioners' sugar
- 1 cup Sun-Maid Seedless Raisins
- 1 cup shredded cocoanut
- 1 teaspoon orange extract or grated orange rind and few grains salt. Work together, using a fork until well-mixed. Shape in a cake ¼-inch thick in a pan lined with waxed paper and leave until firm. Melt over hot water 3 squares chocolate (coating chocolate preferred) and coat the mixture, using a pastry brush. Mark in squares before chocolate is hard.

If you think your own raisin loaf cake tastes better than this one, or is easier to make, your recipe should surely be entered in this contest.

This contest closes midnight, November 30, 1925

DECEMBER COMPETITION

First prize $100
Second prize $50  30 prizes, each $5

Does your best Raisin Candy equal this?

Match your “company” Raisin Layer Cake with this

Sun-Maid Lady Cake
Caroline B. King

1 cup milk
1½ cups sugar
1 teaspoon vanilla
4 egg whites

Cream butter, add sugar and flavoring, and cream again till light and white. Sift flour and baking powder together twice; chop the raisins slightly and flour lightly. Add milk to the butter and sugar mixture alternately with the flour and baking powder, beat very hard, then stir in the raisins and finally fold in the stiffly beaten whites of the eggs. Bake in three layers in oven heated to 350 degrees.

Marshmallow Filling

2 cups sugar
3 egg whites, measuring ½ cup unbeaten
½ cup water
1 cup Puffed Sun-Maid Raisins
1½ tablespoons grated orange rind
1½ teaspoons baking powder

Boil sugar and water without stirring until the syrup will spin a thread; add the raisins chopped and boil for a few seconds, then pour over the stiffly beaten whites of eggs, and beat till smooth; add the orange rind and baking powder and whip thoroughly. Spread between the layers and over the top and sides of the cake. Ornament with Sun-Maid Seedless Raisins.

This contest closes midnight, April 30, 1926

MARCH COMPETITION

First prize $100
Second prize $50  30 prizes, each $5

Raisin Pastries compete for these prizes

Danish Raisin Pastries
Sarah Field Splint

2 cups flour
1 teaspoon salt
¾ cup butter
1 egg
3 tablespoons sugar

Mix and sift flour and salt. Cut in ½ cup butter with a knife. Beat the egg and milk together and mix with the dry ingredients, adding only enough liquid to hold the mixture together. Turn out on a slightly floured board, roll out thin and spread with 3 tablespoons softened butter. Cut in 4-inch squares and sprinkle with raisins, nuts and sugar. Roll like a jelly roll and press edges together. Place rolls on a baking pan, cover with a clean, damp cloth and place in the ice chest until ready to bake (they can stand 3 hours). Brush tops with yolk of egg mixed with a little milk and sprinkle with sugar. Bake in a quick oven—425°F—for 20 to 25 minutes. Serve hot.

Are your raisin pastries finer than these of Miss Splint’s?

This contest closes midnight, March 31, 1926

APRIL COMPETITION

First prize $100
Second prize $50  30 prizes, each $5

Match your “company” Raisin Layer Cake with this

Sun-Maid Lady Cake
Caroline B. King

1 cup milk
3 cups flour
3 teaspoons baking powder
1 cup Puffed Sun-Maid Raisins

Cream butter, add sugar and flavoring, and cream again till light and white. Sift flour and baking powder together twice; chop the raisins slightly and flour lightly. Add milk to the butter and sugar mixture alternately with the flour and baking powder, beat very hard, then stir in the raisins and finally fold in the stiffly beaten whites of the eggs. Bake in three layers in oven heated to 350 degrees.

Marshmallow Filling

2 cups sugar
3 egg whites, measuring ½ cup unbeaten
½ cup water
1 cup Puffed Sun-Maid Raisins
1½ tablespoons grated orange rind
1½ teaspoons baking powder

Boil sugar and water without stirring until the syrup will spin a thread; add the raisins chopped and boil for a few seconds, then pour over the stiffly beaten whites of eggs, and beat till smooth; add the orange rind and baking powder and whip thoroughly. Spread between the layers and over the top and sides of the cake. Ornament with Sun-Maid Seedless Raisins.

This contest closes midnight, April 30, 1926
**JANUARY COMPETITION**

First prize $100  
Second prize $50  30 prizes, each $5

That simple pudding your family loves. As good as this?

_Raisin Rice Pudding_  
_Sarah Tyson Rorer_

4 tablespoons rice  
1 quart milk  
3 tablespoons sugar

Wash rice in cold water. Put into baking dish with milk, sugar and raisins. Cook in the oven till rice seems to come to the top, stirring down the “crust” two or three times. Serve cold. If carefully made, this pudding is creamy, not thick. If too thick, you have cooked it too long.

Your favorite plain pudding with raisins—rice, bread, any kind. If your family likes it better than this, you may win $100.

This contest closes midnight, January 31, 1926

**FEBRUARY COMPETITION**

First prize $100  
Second prize $50  30 prizes, each $5

A favorite in the West that may bow to your recipe

_California Apple Pie_  
_Belle De Graf_

2 cups grated apple  
Grated rind and juice of ½ lemon  
1 cup sugar  
2 beaten eggs  
2 tablespoons melted butter  
1 cup Puffed Sun-Maid Raisins

Apple may be grated or run through food chopper. Mix in rest of ingredients and turn into pastry-lined pie dish. Cover top with strips of pastry lattice fashion and finish with a strip of pastry around the edge. Place in hot oven, reducing heat after 15 minutes. Bake until firm in center.

Simple! Just raisins in apple pie—but how delicious! Yet your own raisin pie may taste better. If you think so, enter your recipe.

This contest closes midnight, February 28, 1926

**MAY COMPETITION**

First prize $100  
Second prize $50  30 prizes, each $5

Your fancy Raisin Pudding may capture this one’s laurels

_Mock Biscuit Tortoni_  
_Belle De Graf_

1 cup scalded milk  
1 egg  
½ cup sugar  
1 cup macaroon crumbs  
½ cup Sun-Maid Seedless Raisins

Soak gelatine in cold water. Beat egg, add sugar then hot milk. Cook over hot water, stirring constantly till mixture is creamy and clings to spoon. Remove from fire, add dissolved gelatine and raisins. Set aside to cool, then stir until somewhat thick. Add macaroons, vanilla and fold in the whipped cream. Pour into a wet mold and set aside to become firm. To serve, unmold and garnish with sweetened whipped cream flavored with vanilla.

_A little ingenuity with raisins—a pudding dessert supreme. What’s your recipe for fancy raisin pudding?_

This contest closes midnight, May 31, 1926

**JUNE COMPETITION**

First prize $100  
Second prize $50  30 prizes, each $5

Ask the children to judge your Raisin Cookies—and these

_Rolled Oat Macaroons_  
_Belle De Graf_

1 cup sugar  
2 eggs  
1 tablespoon melted butter  
1 teaspoon vanilla  
1 cup Puffed Sun-Maid Raisins

Beat eggs well without separating; add sugar gradually until very creamy, then add butter, flavoring, chopped raisins and rolled oats. Drop with teaspoon on well-greased cooky pan and bake in a moderate oven until golden brown.

The judges may agree with your youngsters on whose cookies are best. Then—there’s a fine check coming to you.

This contest closes midnight, June 30, 1926
When you're ready to send in your recipes you'll want the information this folder contains, so

**KEEP THIS FOLDER**

Afterwards you will want to clip and paste these recipes in your cookbook or card file, so

**KEEP THIS FOLDER**