New Interest in Simple Menus with famous Sun-Maid recipes
Quality Products . . . such as Sun-Maid, simplify any task in cookery. And only the best ingredients can produce the most delicious and healthful dishes. Good quality is economy in the long run.

Principal, Miss Farmer's School of Cookery.
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Raisins in Modern Cooking

By Belle De Graf

This is the day of simpler meals, and the main problem in modern cookery is to make each dish as interesting and tasty and healthful as possible.

Raisins play an important part in adding that final touch which turns so many every day dishes into real favorites. In muffins, cereals, puddings, cakes and many other dishes—how easy it is to add a tempting and healthful quota of raisins, to make the recipe a masterpiece!

Raisins not only tempt the appetite, but they also add greatly to the health value of foods in which they are used. The natural fruit sugars so abundant in raisins are rich in energy and very easy to digest, and therefore quick to release their store of energy to the body. That is why they make such an ideal between-meal treat for children—raisin cookies with milk, for instance, or just a handful of delicious Sun-Maid Nectars eaten right out of the package.

The Advantages of Sun-Maid Nectars and Sun-Maid Puffed

There are two favorite kinds of Sun-Maid raisins, both prepared by exclusive processes that set them quite apart from ordinary raisins in flavor, attractiveness, and ease of handling.

Sun-Maid Nectars are tender, juicy, seedless raisins. You will note at once their superior plumpness and flavor, their smooth glossy skins and attractive appearance. See how much better they are in cookies, muffins and desserts—no other raisins have the fresh, grape-like flavor of Sun-Maid Nectars!

Sun-Maid Puffed are large, full-meated seeded Muscats. And not sticky! For the secret Sun-Maid seeding process keeps all the juice inside, retaining the rich natural flavor of the Muscat grape. Packed loosely in the carton, they are ready for immediate use.

Only the best grapes can make Sun-Maid raisins. They are graded severely for quality. They are processed and packed in the
finest raisin plant in the world, where kitchen cleanliness is the standard.

Just as raisins are important in modern cookery, so the finer quality and flavor of Sun-Maid raisins are important in every raisin dish you prepare. Nothing offers quite such an easy and attractive way of bringing new interest to simple menus.

**NOTE:** In ordering from your grocer, bear in mind that Nectars and Puffed are made only under the Sun-Maid name. Nectars are packed in the familiar red carton, Puffed in the blue.

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Sun-Maid Cooking Hints

1. Measure accurately, using standard measuring cups and measuring spoons. If ordinary teaspoon or tablespoon is used, dip the spoon in ingredient, fill, lift and level with a knife lengthwise of spoon for a half spoonful. Divide halves crosswise for quarters and quarters crosswise for eighths.

2. Solid fat may be measured by packing into a cup, but an easier method is by displacement with water. If the recipe calls for ½ cup fat, fill cup ½ full of cold water, then add sufficient fat to make water come to top edge. Pour off water and shortening is accurate.

3. Sift flour once before measuring.

4. If dry ingredients, liquid and fats are called for in the same recipe, measure in the order given, thereby using only the one cup. Otherwise be sure cups are uniform in volume.

5. When beginning to work be sure oven will be ready for use when needed.

6. Assemble all ingredients and utensils on work table before starting. These may be determined by reading recipe through carefully. Grease pans for puddings and cakes before mixing is started.
7. Cakes are done when they shrink from sides of the pans. They may be tested with toothpicks. If the toothpick comes out clean with no cake sticking to it the cake has baked long enough.

8. Three methods of combining ingredients:

1. To stir, mix by using a circular motion, widening the circles until all is blended.

2. To beat, turn ingredients over and over, continually bringing the under part to the surface.

3. To cut and fold, introduce one ingredient or mixture by two motions with a spoon: a repeated vertical downward motion, known as cutting; and a turning over and over of mixture, allowing bowl or spoon each time to come in contact with bottom of dish, known as folding. These motions are alternated until blending is accomplished.

9. To plump raisins: cover with cold water, bring to the boiling point, boil 5 minutes and drain. Liquid may be used for cakes or sauces.

10. To chop raisins directly from the box: heat food chopper in boiling water and then raisins will go through without sticking. Chopper need not be heated for plumped raisins.
**Sun-Maid Raisin Breads**

**Without Yeast**

*Note*: All measurements are level and flour is sifted once before measuring. One level teaspoon soda, no more, is needed to neutralize two cups sour milk or molasses; sift soda with the flour. One level teaspoon soda and two cups sour milk equals in lightening (leavening) power four level teaspoons baking powder with sweet milk; housewives who may be temporarily out of one or the other may interchange these ingredients.

**Miss Splint's Health Muffins**

- ½ cup white flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup graham flour
- ½ cup bran
- 1 cup Sun-Maid Nectars Raisins
- 1 egg
- 1¼ 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, 360°F. 30 to 35 minutes.

**Sun-Maid Raisin Muffins**

- 1 tablespoon sugar
- 1 egg
- 4 tablespoons shortening
- 1 cup buttermilk or sour milk
- 1 cup Graham flour
- ¾ cup white flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- 1 teaspoon salt
- 1 cup Sun-Maid Nectars Seedless Raisins

Plunge Sun-Maid Nectars in hot water and drain. Cream sugar with shortening, add beaten egg, buttermilk and mix well. Combine with Graham flour, then with white flour sifted with baking powder, soda and salt. Beat thoroughly, add raisins and beat again. Drop into greased muffin pans and bake about 20 minutes in hot oven (400°F.). Sufficient for 12 medium sized muffins.
Mary Dean's Scones

2 cups flour  
1 teaspoon salt  
4 teaspoons baking powder  
3 tablespoons fat  

Mix and sift dry ingredients. Work fat into flour mixture with finger tips, add raisins, and lastly add milk, mixing quickly with a knife to a soft dough. Knead lightly, divide into four parts, roll each one about \(\frac{1}{2}\) inch thick keeping it circular. Cut each circular piece in four parts and bake in a fairly hot oven, 400° F. about 10 to 15 minutes. Take from oven, break each open at corner and put in a tablespoon of jam or eat with butter.

Fruito Bread

1 tablespoon shortening  
1 egg  
1 cup sour milk  
2 cups graham flour  
6 teaspoons baking powder  
1 cup white flour  
1 cup sugar  
\(\frac{1}{2}\) cup prune juice  
1 cup chopped walnut meats  

Cream shortening with sugar; add beaten egg, milk and prune juice. Add figs, prunes, raisins, nuts and mix well. Combine with sifted dry ingredients and beat thoroughly. Bake in greased loaf cake pans, 1 \(\frac{1}{2}\) hours in a slow oven (250° F.) This makes 1 large or 2 small loaves.

Marjorie Bran Gems

1 tablespoon sugar  
2 tablespoons shortening  
1 egg  
1 teaspoon soda  
1 cup buttermilk  
\(\frac{1}{2}\) cup white flour  

Cream sugar with shortening, add egg and buttermilk. Sift flour, bran, salt, soda, baking powder, and add to sugar mixture. Add plumped raisins. Pour into greased gem pans and bake in moderate oven, 375° F. 25 to 30 minutes.
**Standard Baking Powder Biscuits**

2 cups flour  
½ teaspoon salt  
1 cup milk  
4 level teaspoons baking powder  
4 tablespoons shortening

1 cup of any of the following fruits:  
Sun-Maid Nectars Raisins  
Sun-Maid Prunes (cooked and cut)  
Sun-Maid Figs (cooked and cut)

Sift flour with baking powder and salt. Cut in shortening and add fruit. Combine with milk to make a soft dough. Roll ½ inch thick and cut in 2-inch circles. Brush with milk and bake in a hot oven, 425° F. 15 minutes.

**Belle De Graf’s Quick 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 Puffed Raisins over the top, and sprinkle with cinnamon and sugar. 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 fairly hot oven, 400° F.

**Mary Dean’s Boston Brown Bread**

1½ cups cornmeal  
2 cups rye meal or flour  
1 teaspoon salt  
1 teaspoon soda  
1 cup molasses  
2 cups thick sour milk  
1 cup Sun-Maid Raisins plus  
1 tablespoon flour  
2 tablespoons melted butter

Mix dry ingredients, put molasses and milk together, combine two mixtures, add melted fat and raisins. Use three or four greased 1 pound baking powder tins, fill two-thirds full. Place in a large kettle on a rack or cover to raise from bottom of kettle, surround with boiling water. Cook 1 hour, replacing water as needed.
Sun-Maid Raisin Breads
MADE WITH YEAST

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

Belle De Graf's Raisin Bread or Coffee Cake
FOUNDATION RECIPE

First Part, Sponge
1 cup scalded milk
1 compressed yeast cake, softened with 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 yeast and 1 1/2 cups flour. Beat until smooth and put in warm place until light, about 1 hour; add other ingredients, turn on board and knead until smooth and elastic. Place in well-greased bowl; brush over top of dough with melted shortening. Allow to rise to 2 1/2 times its original size (2 hours or more). Then dough is ready.

Roll dough for each loaf to 1-inch thickness, cover surface with 1 1/2 cups Sun-Maid Nectars Raisins and roll up like a jelly roll. 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 (425° F.)

Raisin 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 Nectars Raisins. Roll up as for a jelly roll, and with sharp knife cut in slices about 1 1/2 inches thick. Place these slices cut side down in well-greased cake or muffin pans and stand in a warm place to rise until very light. Bake in a medium hot oven (400° F.) 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.
New Interest in Simple Menus

Hot Cross Buns
Use the foundation recipe, adding 1 cup Sun-Maid Raisins and spices to taste 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 (425° F.) cut a cross on top of each bun. Bake 25 minutes.

Raisin Sugar Buns
2 cups milk
¼ cup lukewarm water
4 tablespoons shortening
6 cups flour
1 compressed yeast cake

Soften yeast in lukewarm water. Scald milk and pour over sugar, shortening and salt. When lukewarm add yeast, raisins and flour. Mix well and knead lightly on floured board. When smooth place in a greased bowl and set in a warm place to rise. When it has doubled its bulk roll out to 1 inch thickness. Spread with softened butter, sprinkling of sugar and cinnamon mixed together. Roll up and cut off in 2-inch pieces. Set in a deep pan with sugar mixture given below. Allow to rise double in bulk, then bake in moderate oven, 375° F. for 50 minutes.

Sugar Mixture
1 pound sugar
¼ cup mild molasses
½ teaspoon salt
1 cup nuts
½ pound butter
¾ cup corn syrup
2 tablespoons flour

Cream butter with sugar, salt and flour. Add molasses and corn syrup. Cover the bottom of two deep tins with chopped nuts. Spread a layer ½ inch thick of sugar mixture, then add buns.

English Raisin Buns
2 cups sifted flour
2 eggs beaten
3 tablespoons melted butter
3 tablespoons sugar
½ teaspoon salt
1 cup Sun-Maid Nectars
Raisins
½ cup lukewarm water
1 cake compressed yeast

Soften yeast in lukewarm water in mixing bowl; add all ingredients. Beat smooth, cover and set in warm place about 2 hours. Fold in raisins and fill greased muffin pans half full. Let rise again about 30 minutes. Bake in medium hot (400° F.) oven 25 minutes.
Cakes

Note: All measurements are level and flour is sifted once before measuring. One-half pint measuring cup is used. Fit Manila paper to bottom of cake pan, use no fat, no flour.

Rich Raisin Loaf Cake

\[
\begin{align*}
\frac{1}{2} \text{ pound butter} & \quad & 2 \text{ cups Sun-Maid Nectars} \\
2\frac{3}{4} \text{ cups powdered sugar} & \quad & \text{Raisins (directly from box)} \\
\frac{1}{4} \text{ teaspoon salt} & \quad & 4 \text{ eggs} \\
1\frac{1}{4} \text{ teaspoon baking powder} & \quad & 1 \frac{1}{2} \text{ cups milk} \\
1 \text{ tablespoon vanilla} & \quad & 4\frac{3}{4} \text{ cups flour} \\
& & 1 \text{ teaspoon mace}
\end{align*}
\]

Sift powdered sugar and cream with the butter. Add eggs one at a time, creaming well before adding another. Add milk, then flour which has been sifted with baking powder, salt and mace. Add vanilla and fruit and beat thoroughly. Bake in 2 small greased paper-lined loaf pans in a slow oven, 250° F. about 1 1/2 hours.

Holiday Fruit Cake

\[
\begin{align*}
1 \text{ cup butter} & \quad & \frac{1}{2} \text{ teaspoon nutmeg} \\
5 \text{ eggs separated} & \quad & \frac{1}{2} \text{ teaspoon soda} \\
1 \text{ teaspoon cinnamon} & \quad & \frac{1}{2} \text{ cup citron} \\
\frac{1}{2} \text{ teaspoon mace} & \quad & \frac{1}{4} \text{ cup molasses} \\
1 \text{ teaspoon baking powder} & \quad & 1 \text{ square chocolate} \\
1 \text{ cup candied pineapple} & \quad & 2 \text{ cups Sun-Maid Prunes} \\
1 \text{ tablespoon lemon juice} & \quad & 2 \text{ cups Sun-Maid Figs} \\
2 \text{ teaspoons vanilla} & \quad & 3 \text{ cups Sun-Maid Nectars} \\
2 \text{ cups brown sugar} & \quad & \text{Raisins} \\
3 \text{ cups flour} & & \\
\end{align*}
\]

Preparation of fruits: Cut citron in slices. Wash sugar from pineapple, dry and cut in slices. Wash figs and prunes. Boil 10 minutes. Dry and chop. Use raisins directly from box.

Cream together butter and sugar, add beaten yolks, melted chocolate, molasses, lemon juice and mix well. Combine with flour which has been sifted with spices, baking powder and soda. Add all fruits, vanilla, and mix thoroughly. Fold in stiffly beaten egg whites. Pour into a paper-lined pan, one with hole in center is very good. Tie paper over top of pan. Steam 1 1/2 hours. Remove paper and bake 1/2 hour in slow oven (250° F.).
Mrs. King’s Lady Cake

\[
\begin{align*}
\frac{3}{4} \text{ cupful butter} & \quad 3 \text{ cupfuls flour} \\
1\frac{1}{2} \text{ cupfuls sugar} & \quad 3 \text{ teaspoonfuls baking powder} \\
1 \text{ teaspoonful vanilla} & \quad 1 \text{ cupful Sun-Maid Puffed Raisins} \\
4 \text{ egg whites} & \\
1 \text{ cupful milk} & 
\end{align*}
\]

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 fairly moderate oven, 350° F. When layers have cooled put together with Mary Dean’s Marshmallow Filling. See cake fillings.

Mrs. King’s Golden Fruit Cake

\[
\begin{align*}
\frac{3}{4} \text{ cupful butter} & \quad 1 \text{ cupful Sun-Maid Puffed Raisins} \\
1 \text{ cupful sugar} & \quad \frac{1}{2} \text{ cupful blanched almonds} \\
4 \text{ eggs} & \quad \frac{1}{4} \text{ cupful shredded citron} \\
2 \text{ cupfuls flour} & \quad 1 \text{ tablespoonful orange juice} \\
1 \text{ teaspoon lemon extract} & \quad 1 \text{ tablespoonful lemon juice} \\
1 \text{ teaspoonful vanilla extract} & 
\end{align*}
\]

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 very moderate oven, 300° F. about 1 hour. When cool ice and garnish with halved raisins and blanched almonds.

Raisin Loaf Cake

\[
\begin{align*}
\frac{1}{2} \text{ cup softened butter} & \quad \frac{1}{2} \text{ cup milk} \\
1\frac{1}{2} \text{ cups brown sugar} & \quad 1 \text{ teaspoon cinnamon} \\
2 \text{ cups sifted flour} & \quad \frac{1}{2} \text{ teaspoon nutmeg} \\
3 \text{ level teaspoons baking powder} & \quad 1 \text{ cup Sun-Maid Seedless Raisins} \\
2 \text{ eggs} & 
\end{align*}
\]

Sift all dry ingredients into a measuring bowl, add unbeaten eggs and remaining materials and beat all together for about 5 minutes. Bake in a shallow greased pan 1 hour in a moderate (360° F.) oven.
Mary Dean's Raisin Ginger Cake

4 tablespoons butter or substitute
1/2 cup sugar
1 large egg
1/2 cup molasses
1/2 cup thick sour milk
2 cups flour
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon soda
1 teaspoon baking powder
1 cup Sun-Maid Puffed Raisins (cut and floured)

Cream fat, sugar and beaten egg, add molasses and mix well. Add milk and flour, a third of each at a time; in the last flour sift the soda and baking powder. Beat 1 minute before folding in the cut and floured raisins. Bake on papered shallow pan 35 minutes in moderate oven, 360° F.

Belle De Graf's Raisin and Apple Sauce Cake

1/2 cup shortening
1 1/3 cups sugar
2 eggs well beaten
1 cup Sun-Maid Puffed Raisins (cut fine)
1/3 cup chopped walnuts
2 cups flour
1/2 teaspoon soda
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 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 (360° F.) oven.

Raisin Devil's Food Cake

1 cup sugar
4 eggs separated
3 squares chocolate
2 1/2 cups flour
1/2 teaspoon salt
1 teaspoon soda
1/2 cup shortening
3/4 cup sour cream
1/2 cup raisin juice from plumped raisins
4 teaspoons baking powder
1 teaspoon vanilla
1 cup Sun-Maid Nectars Raisins (plumped)

Cut chocolate in pieces, add raisin juice and cook until thick, cool slightly before adding to cake. Cream shortening with sugar. Add beaten egg yolks, sour cream and chocolate. Combine with flour sifted with baking powder, salt and soda. Mix well. Add beaten egg whites, raisins, vanilla, and beat thoroughly. Bake in greased loaf pan, 3 layer tins or gem tins (375° F.) 20 minutes.
Raisin Angel Food

9 egg whites  
1 cup flour 
1 teaspoon cream of tartar 
1 1/4 cups sugar 
1/4 teaspoon salt 
1 teaspoon vanilla 
1 cup of any of the following fruits: Sun-Maid Nectars Raisins (plumped)  
Sun-Maid Prunes or Sun-Maid Figs (washed in hot water boiled 10 minutes, drained and chopped)

Sift sugar twice, sift flour 4 times. Beat egg whites until stiff with salt and cream of tartar. Fold in sugar gradually, then flour and vanilla. Fold in fruit. Pour into ungreased Angel food pan. Bake 1 hour in slow oven (250° F.) Allow to stand inverted 24 hours before serving.

Sun-Maid Raisin Layer Cake

1 1/2 cups sugar 
3/4 cup shortening 
3 eggs 
1 cup milk 
3 tablespoons cocoa 
3 tablespoons hot milk  
2 1/4 cups flour 
3 teaspoons baking powder 
1/2 teaspoon salt 
1/2 teaspoon soda 
2 teaspoons vanilla 
1 1/2 cups Sun-Maid Nectars Raisins

Plunge raisins in hot water for a minute, drain and chop. Cream shortening with sugar, add egg yolks and milk. Add flour sifted with baking powder and salt, then beat thoroughly. Stir cocoa in hot milk until smooth, add soda, then combine with the above mixture. Fold in stiffly beaten egg whites and vanilla. Add raisins, blend well, then pour into 3 greased layer cake pans and bake about 20 minutes in a moderate oven (350° F.) See page 16 for icing.
Cake Fillings and Icings

Mrs. King's Tutti Frutti Filling

\[
\begin{align*}
1\frac{1}{2} & \text{ cupfuls granulated sugar} \\
1 & \text{ tablespoonful cocoa} \\
1 & \text{ tablespoonful butter} \\
\frac{1}{2} & \text{ cupful milk} \\
\frac{1}{2} & \text{ cupful Sun-Maid Puffed Raisins} \\
\frac{1}{4} & \text{ cupful chopped nut meats} \\
\frac{1}{2} & \text{ teaspoonful vanilla}
\end{align*}
\]

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.

Belle De Graf's Uncooked Raisin Fudge Filling

\[
\begin{align*}
2 & \text{ squares unsweetened chocolate or } \frac{1}{4} \text{ cup cocoa} \\
1 & \text{ teaspoon butter} \\
\frac{1}{2} & \text{ cup chopped Sun-Maid Raisins} \\
\frac{3}{4} & \text{ cup powdered sugar} \\
\frac{1}{4} & \text{ cup hot water} \\
1 & \text{ teaspoon vanilla}
\end{align*}
\]

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 Raisin Fudge Icing

\[
\begin{align*}
2 & \text{ squares unsweetened chocolate} \\
2 & \text{ tablespoonfuls butter} \\
\frac{1}{2} & \text{ cupful sugar} \\
\frac{1}{4} & \text{ cupful cream} \\
\frac{1}{4} & \text{ cupful chopped Sun-Maid Raisins}
\end{align*}
\]

Melt 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.

Belle De Graf's Quick Icing

\[
\begin{align*}
1\frac{1}{2} & \text{ cups sugar} \\
3 & \text{ tablespoons cold water} \\
2 & \text{ egg whites}
\end{align*}
\]

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.
Mocha Raisin Frosting

5 tablespoons butter  
1 1/2 cups powdered sugar  
2 tablespoons powdered cocoa

Cold coffee  
1/2 cup chopped Sun-Maid Puffed Raisins

Cream butter and add sugar slowly, creaming well. Add cocoa and stir in coffee until mixture is of a consistency to spread. Add raisins and spread on cake.

Mary Dean's Marshmallow Filling

2 cupfuls sugar  
3/4 cupful water  
1 cupful Sun-Maid Puffed Raisins, cut and steamed for 10 minutes  
1/2 teaspoonful baking powder

3 egg whites (1/2 cupful unbeaten)  
1 1/2 tablespoonfuls grated orange rind  
1/4 teaspoonfuls 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 raisins.

Belle 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 Puffed 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.

Frosting

3 egg whites  
1 cup white sugar  
1 1/2 cups Sun-Maid Nectars Raisins

1 cup brown sugar  
3/4 cup water

Plunge raisins in hot water for a minute, drain and chop. Beat egg whites until stiff. Pour hot water over sugar and stir until dissolved, then bring to the boiling point without stirring until it spins a thread. Remove from fire and pour slowly onto egg whites, beating all the time. Beat several times with an egg beater, then with a spoon until partially cool, add raisins and stir until cool enough to spread on cake. Spread between layers, on top, around sides.
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  Pinch of salt
1¼ cupfuls granulated sugar  ½ cup Sun-Maid Raisins
2 teaspoonfuls baking powder (chopped fine)

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° F. for 1 hour.

Miss Splint’s Raisin Cup Cakes

½ cup butter or other fat  ¼ teaspoon salt
1 cup sugar  ½ teaspoon nutmeg
2 eggs  ¼ cup milk
1½ cups flour  ¾ cup Sun-Maid Raisins
2 teaspoons baking powder

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 (360° F.) oven 20 to 30 minutes.

Belle De Graf’s Rolled Oat Macaroons

1 cup sugar  1 cup Sun-Maid Puffed Raisins
2 eggs (chopped)
1 tablespoon melted butter 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 (360° F.) oven until golden brown.
Raisin Oatmeal Cookies

1 cup sugar
1 cup shortening
2 eggs
1 1/2 cup milk
1 1/2 cups Sun-Maid Nectars

Raisins

2 cups rolled oats
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda
2 cups flour
1 1/2 teaspoons lemon extract

Plunge raisins in hot water for a minute and drain. Cream shortening with sugar, then add beaten eggs and milk. Add rolled oats, beat well, then add flour sifted with baking powder, soda and salt. When thoroughly mixed add raisins and lemon extract. Drop in small portions on a greased baking sheet and bake about 12 minutes in a moderate oven (350° F.)

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 fairly hot oven, (400° F.) 10 to 15 minutes.

Belle De Graf’s Raisin Rolled Oat Cookies

1/2 cup shortening
1 cup sugar, granulated or brown
1 egg
1 1/2 cup milk
1 1/2 cups rolled oats
1 cup Sun-Maid Puffed or Nectars Raisins (cut fine)

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, (360° F.) about fifteen minutes.
Belle De Graf's Filled Cookies

1/2 cup butter or substitute  2 level teaspoons baking powder
1 cup sugar  1 tablespoon orange juice
2 eggs
2 cups sifted flour  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 20 minutes in a moderate (360° F.) oven.

Belle De Graf's Raisin Rocks

1/2 cup butter or substitute  1 cup Sun-Maid Puffed or
1/2 cup sugar  Nectars Raisins (cut fine)
1 egg, well-beaten  1/2 cup chopped nuts (walnuts,
1/2 cup sifted flour  pecans, blanched almonds
1/2 teaspoon baking powder  or peanuts)
1/2 teaspoon vanilla

Cream butter; gradually add sugar and beat until very creamy. Sift flour and baking powder and add with beaten egg to mixture. Beat all together very thoroughly, then add remaining ingredients. Drop from spoon on buttered cooky sheet and bake in a moderate (360° F.) oven, 10 to 12 minutes.

Miss Splint’s Marguerites

1 1/2 cups sugar  3/4 cup chopped Sun-Maid Raisins
1/2 cup water  1/4 cup chopped walnut meats
6 marshmallows  3/4 teaspoon vanilla
2 stiffly beaten egg whites  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 in a slow (300° F.) oven.
Sun-Maid Pies

Mary Dean’s Raisin Pie

\[
\begin{align*}
\text{1} \frac{1}{2} \text{ cups Sun-Maid Puffed Raisins} & \quad 1 \text{ tablespoon flour} \\
\text{1} \frac{1}{2} \text{ cups boiling water} & \quad \frac{1}{2} \text{ cup sugar} \\
\text{Grated rind and juice of one-half lemon} & \quad 1 \text{ tablespoon butter}
\end{align*}
\]

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.

Belle De Graf’s Raisin Nut Pie Supreme

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 1 \text{ cup broken walnut meats} \\
1 \text{ cup sugar} & \quad 4 \text{ eggs} \\
1 \text{ cup Sun-Maid Raisins} & \quad 1 \text{ teaspoon vanilla}
\end{align*}
\]

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.

Belle De Graf’s California Fruit Tart

Mix \( \frac{1}{2} \) cup sugar and \( \frac{1}{2} \) cup flour; add 1 cup hot milk; cook in double boiler, 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.

Belle De Graf’s Raisin Sour Cream Pie

\[
\begin{align*}
1 \frac{1}{2} \text{ cups sour cream} & \quad \frac{1}{2} \text{ teaspoon each cinnamon and nutmeg} \\
1 \text{ cup sugar} & \quad 1 \frac{1}{2} \text{ cups Sun-Maid Raisins} \\
2 \text{ eggs} & \quad 1 \text{ tablespoon flour}
\end{align*}
\]

Mix flour, spice, and sugar; add lightly beaten egg, sour cream and raisins. Pour into a pastry-lined pan and bake about thirty minutes in a moderate oven (360° F.).
Miss Splint's Mock Cherry Pie

2 cups cranberries  3 tablespoons flour
1 cup Sun-Maid Raisins  ½ teaspoon salt
1 cup sugar

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.

Belle 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  ½ cup granulated sugar
1 apple

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 (325° F.) about 12 minutes.

Miss Splint's Rhubarb and Raisin Tart Pie

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

Cut rhubarb in small pieces and mix with raisins. Mix flour and sugar. To it 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 (400° F.). After 10 minutes reduce heat to 360° F. and bake 20 to 25 minutes longer.

Mary Dean's Raisin Cranberry Pie

1½ cup cranberries  ¾ cup water
¾ cup sugar  3 tablespoons cracker crumbs
¾ cup Sun-Maid Raisins  1 teaspoon vanilla

Chop cranberries with raisins, add water and cook slightly. Add sugar and cracker crumbs; cook until soft. Cool, add vanilla. Just before serving put in previously baked crust and cover with lattice work of crust or a meringue.
Belle De Graf's Cheese Cake

1 1/2 cups scalded milk
3 eggs
1/3 cup sugar
1 1/2 cups cottage cheese
1 teaspoon almond flavoring
1/2 cup Sun-Maid 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. Bake in moderate oven (350°F) 45 to 60 minutes. Test by plunging knife through the center; if it comes out clean, the cheese custard is cooked sufficiently.

Belle De Graf's Marlboro Tart

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

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 (400°F) reducing heat to moderate (360°F) 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
1/2 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 (400°F) After 15 minutes reduce heat and bake until firm.
Land's Custard Pie

1 egg  
1 cup sugar  
2 tablespoons flour  
1 tablespoon butter

1 cup evaporated or rich sweet milk  
1 cup Sun-Maid Puffed Raisins  
1 teaspoon vanilla

Cover raisins with water and allow to steep for 20 minutes. Sift sugar and flour and add beaten yolk of egg and milk. Cook in a double boiler until thick. Add raisins, butter and lastly vanilla. Pour into a baked pie crust; top with white of egg stiffly beaten and put in oven to brown.

Belle 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 Nectars  
4 cups Sun-Maid Puffed Raisins  
2 cups shredded citron

Second Part

2 oranges, juice and grated ring  
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.

Belle De Graf’s Mock Mince Meat

4 cups chopped green tomatoes (unpeeled)  
2 cups brown sugar  
2 cups Sun-Maid Nectars  
2 cups Sun-Maid Puffed Raisins  
1 cup shredded citron  

2 lemons, juice and grated rind  
1 orange, juice and grated rind  
½ 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 tablespoon milk
1 teaspoon salt  3 tablespoons butter
½ cup butter  1 cup chopped Sun-Maid Raisins
1 egg
3 tablespoons sugar  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.

Belle De Graf’s Raisin Cheese Tarts

1 cup cottage cheese  1 lemon, juice and grated rind
⅓ cup sugar
⅓ cup thin cream or milk  2 eggs
1 tablespoon melted butter  1 cup Sun-Maid Raisins

Add sugar to cheese and mix until smooth, then add beaten eggs and remaining ingredients. Pour into pastry lined patty pans and bake in a hot oven about 15 minutes, reducing heat after 5 minutes. When cool sprinkle top with powdered sugar. Cut seeded raisins in pieces with scissors.

Belle 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 greased baking sheet cut side down and bake about 10 minutes in a hot oven 400°F.
**Belle De Graf’s Raisin Apple Dumpling**

3 cooking apples  
1 cup Sun-Maid Raisins  
1/2 cup sugar  
1 tablespoon butter

Peel, core, and slice apples. Prepare one half the amount of pastry for one pie. Roll into a rectangular sheet about 1/2 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 (400° F.) for first 15 minutes, then reduce to moderate heat (360° F.) to cook apples. Serve hot with a hard sauce.

**Miss Splint’s Eccles Cakes**

3/4 cup chopped Sun-Maid Raisins  
2 tablespoons shredded citron  
1 tablespoon grated orange peel  
1/4 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 hot oven (425° F.) for 10 minutes, then reduce to 360° F.

**Belle De Graf’s Banbury Tarts**

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

Mix in the order named. Roll flaky pastry 1/2 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 oven 400° F.
The Special Occasion Dessert

Raisin Moonlight

| 1 tablespoon granulated gelatine | 1 cup milk |
| 2 egg yolks | ¼ cup sugar |
| ⅛ teaspoon salt | ½ teaspoon vanilla |
| 12 marshmallows | 2 slices pineapple |
| 1 cup whipping cream | 1 cup Sun-Maid Nectars |
| 2 tablespoons cold water | Raisins (plumped) |

Soften gelatine in cold water. Scald milk in double boiler, pour over egg yolks which have been mixed with sugar and salt. Return to boiler and cook until custard coats the spoon. Remove from fire, add vanilla and softened gelatine and stir until dissolved. Add marshmallows while custard is hot to melt them partially. When cold add fruit and set aside to chill. Serve in sherbert glasses.

Belle De Graf’s Holiday Plum Pudding

| 1 cup soft bread crumbs | ½ cup sliced citron |
| 1 cup finely chopped suet | ½ cup flour |
| 1 cup chopped apples | ½ teaspoon each nutmeg and cinnamon |
| ½ cup brown sugar | ¼ teaspoon cloves |
| 1 cup Sun-Maid Puffed Raisins | ½ teaspoon salt |
| 1 cup Sun-Maid Seedless Raisins | 2 eggs, beaten well |
| ½ cup chopped walnuts | ½ 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, 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.

Belle De Graf’s Rice Dainty

| 1 cup cooked cold rice | 2 tablespoons powdered sugar |
| ½ cup Sun-Maid Raisins | 1 teaspoon vanilla |
| ½ cup cream, whipped | |

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.
**Belle De Graf's Macaroon Custard**

- 1½ cups scalded milk
- 3 eggs
- ½ cup sugar
- 4 macaroons, rolled into crumbs
- ½ cup Sun-Maid Raisins
- 1 teaspoon vanilla
- ½ 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.

**Belle De Graf's Chocolate Pudding Supreme**

- 1 cup Sun-Maid Puffed Raisins
- 2 squares unsweetened chocolate
- ½ cup sugar
- ½ cup milk
- 2 eggs, beaten separately
- 1 teaspoon vanilla
- ½ lb. lady fingers

Put chocolate in upper part of a double boiler and melt over hot water; when melted add sugar, ½ 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.

**Nectar Ice Cream**

- 1 pint milk
- 1 egg yolk
- ¼ cup sugar for custard
- ½ teaspoon salt
- 1 pint whipping cream
- ½ cup sugar caramelized
- 1 teaspoon vanilla
- 1 cup Sun-Maid Nectars Raisins (plumped and chilled)

Caramelize sugar, add 1 cup scalded milk and stir until dissolved. Add remaining sugar to egg yolk and combine with milk to make a custard. Cook until the custard coats the spoon. Remove from fire and add cold milk, cream, vanilla and salt. Freeze to a mush consistency, then add raisins and continue freezing until hard.
Belle De Graf's Steamed Carrot Pudding

1 cup grated raw carrots  1 cup grated raw potatoes  1 cup brown sugar
1 1/2 cup flour  1 cup Sun-Maid Raisins  1 cup nuts
1/2 cup butter or substitute

Mix and sift the dry ingredients; then mix with other ingredients in order given. Steam in buttered covered mould for 3 hours keeping water boiling constantly. Serve with a hot pudding sauce.

Belle De Graf's Steamed Raisin Dumpling

**Dough**

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

Sift dry ingredients, rub in shortening, then add milk gradually mixing dough with a knife. Turn onto a slightly floured board and roll about 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.

Belle De Graf's Raisin Apple Cobbler

**First Part**

3 tart cooking apples  1/3 cup sugar
1 egg  1/2 cup sugar  1 cup sifted flour
1 teaspoon baking powder

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

**Second Part**

1 cup Sun-Maid Raisins  1 tablespoon butter
1/4 cup milk  2 tablespoons melted butter or substitute
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 (360° F.) about 35 minutes.
Desserts to Make the Day Before

Belle De Graf’s Butterscotch Rice Pudding

- 3 tablespoons butter
- 1 cup brown sugar
- 2 cups hot milk
- 1 teaspoon vanilla
- 2 tablespoons granulated gelatine

Soak gelatine in cold water for fifteen minutes. Put butter in a sauce pan, 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.

Belle De Graf’s Raisin Spanish Cream

- 2 tablespoons granulated gelatine
- 2 cups milk
- ½ cup cold water
- ⅛ cup sugar
- 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 wet mold and chill. Serve with cream.

Belle De Graf’s Mock Biscuit Tortoni

- 1 cup scalded milk
- 1 egg
- ½ cup sugar
- 1 cup macaroon crumbs
- ½ cup Sun-Maid Seedless Raisins
- 1 tablespoon gelatine
- ½ 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 softened gelatine and raisins. Set aside to cool, then stir until somewhat thick. Add macaroons, vanilla and beat until somewhat stiff. Turn into a mold until firm, serve with a custard sauce made with the 2 egg yolks.
Sun-Maid Bread Puddings

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 360° F. until firm.

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.

Mrs. De Graf's Brown Betty

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

Butter a pudding dish, put crumbs on bottom, 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 (400° F.) until apples are tender. Uncover and brown. Serve with cream.
Old-Fashioned Inexpensive Puddings

By Bell De Graf

Raisin Pudding—Steamed

1 egg  
$\frac{1}{3}$ cup sugar  
1 cup flour  
1 teaspoon baking powder  
$\frac{1}{2}$ cup milk or water

2 tablespoons melted shortening  
$\frac{1}{2}$ cup Sun-Maid Puffed or Nectars 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 1½ hours. Serve with any desired liquid sauce.

Steamed Raisin Dumpling

Dough

1 cup sifted flour  
$\frac{1}{4}$ teaspoon salt  
2 level teaspoons baking powder  
2 level tablespoons shortening  
$\frac{1}{2}$ 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.
Cereal Puddings

Belle De Graf’s Raisin Tapioca Cream

\[
\begin{align*}
\frac{3}{4} \text{ cup instant tapioca} & \quad \frac{1}{2} \text{ cup Sun-Maid Raisins} \\
2 \text{ cups scalded milk} & \quad 2 \text{ egg whites} \\
\frac{1}{2} \text{ cup sugar} & \quad 3 \text{ tablespoons sugar} \\
2 \text{ egg yolks} & \quad 1 \text{ teaspoon vanilla} \\
\frac{1}{8} \text{ teaspoon salt} & \quad \\
\end{align*}
\]

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.

Raisin Cornstarch Pudding

\[
\begin{align*}
1\frac{1}{2} \text{ cups milk} & \quad 1 \text{ teaspoon vanilla} \\
\frac{3}{4} \text{ cup sugar} & \quad 2 \text{ egg whites, beaten stiff} \\
4 \text{ tablespoons cornstarch} & \quad 1 \text{ cup Sun-Maid Raisins} \\
\end{align*}
\]

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.

Cereal Pudding

\[
\begin{align*}
2 \text{ cups milk} & \quad 2 \text{ tablespoons butter, melted} \\
1 \text{ cup any cooked cereal} & \quad 1 \text{ cup Sun-Maid Raisins} \\
\frac{3}{4} \text{ cup sugar} & \quad 1 \text{ egg} \\
1 \text{ teaspoon salt} & \quad 1 \text{ inch piece stick cinnamon} \\
\end{align*}
\]

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 and cook five minutes. Serve hot or cold with cream or a pudding sauce.
Cooked Fruits for Breakfast or Dessert

**Belle De Graf's 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 \( \frac{1}{2} \) cup of sugar and \( \frac{1}{2} \) cup of water, pour over fruit, cover and bake until bananas are soft. Children particularly like this dish.

**Stewed Raisins**

\[
\begin{align*}
\frac{1}{2} & \quad 1 \text{ package Sun-Maid Raisins} \\
& \quad 1 \text{ slice orange or lemon rind} \\
& \quad 2 \text{ cups cold water}
\end{align*}
\]

Put raisins and water in saucepan and bring to boiling point. Add slice of orange or lemon and cook slowly for 30 minutes. Sugar may be added, but it is not necessary. Stewed raisins being very rich should be served in small portions.

**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 Puffed 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.

**Belle De Graf's Rhubarb and Raisin Sauce**

\[
\begin{align*}
3 & \quad \text{cups rhubarb} \\
1 & \quad \text{cup Sun-Maid Raisins} \\
1 & \quad \text{cup sugar} \\
\frac{1}{2} & \quad \text{cup water}
\end{align*}
\]

Cut rhubarb into one-inch lengths without removing the peel. Put raisins, rhubarb and water in a double boiler and cook 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.
1—SAVORY SAUCES

Belle De Graf's Raisin Sauce

For baked ham.

2 level tablespoons butter  
or substitute  
2 level tablespoons flour  
2 cups apple cider  
\( \frac{1}{2} \) teaspoon salt  
\( \frac{1}{2} \) cup Sun-Maid Nectars  
Raisins

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

Belle De Graf's Raisin Curry Sauce

For a stew of lamb curry and rice.

3 tablespoons butter  
2 tablespoons flour  
\( \frac{1}{4} \) to 1 teaspoon curry powder  
\( \frac{1}{2} \) teaspoon salt  
2 cups stock from cooked lamb  
\( \frac{1}{2} \) onion, sliced  
\( \frac{1}{2} \) cup Sun-Maid Nectars  
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.

Belle De Graf's Sweet and Sour Sauce

For pot roast of beef, lamb's tongue, or for reheating slices of cold cooked beef tongue.

\( \frac{1}{2} \) cup cider vinegar  
1 1/2 cups water or stock  
3 level tablespoons butter  
or substitute  
3 level tablespoons flour  
1 tablespoon sugar  
\( \frac{1}{2} \) cup Sun-Maid Nectars  
Raisins  
\( \frac{1}{2} \) 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.
Raisin Sauce for Baked Stuffed Fish

2 tablespoons butter  1/4 teaspoon pepper
1 teaspoon salt  1 1/2 cups water
1 tablespoon brown sugar  1 small lemon (juice only)
1 tablespoon grated horse- Speck cayenne pepper
radish  1/2 cup chopped Sun-Maid
2 tablespoons flour  Raisins

Melt butter in saucepan, add flour, salt, pepper, cayenne and brown sugar. Mix well, add water and cook until mixture is thick, stirring constantly. Add raisins, horse-radish and lemon juice. Serve hot.

2—SWEET SAUCES

Hot Chocolate Sauce

1/2 cup sugar  1/3 cup hot water
1 tablespoon cocoa  1/3 cup Sun-Maid Nectars
1 tablespoon butter  Raisins

Mix ingredients and cook over hot water 15 minutes, add 1 teaspoon vanilla. Can be used hot or cold.

Foamy Raisin Sauce

1/8 cup butter  1 white of egg
3/4 cup powdered sugar  1/8 cup Sun-Maid Nectars
1 teaspoon vanilla  Raisins
1/4 cup boiling water

Cream butter, gradually add sugar and beat until creamy; add boiling water and when mixture 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

1/2 cup sugar  1 cup boiling water
2 tablespoons flour  1 tablespoon butter
3/8 teaspoon salt  1 teaspoon vanilla
1/8 cup Sun-Maid Nectars  Raisins

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.
Sandwiches

Raisin Cheese Sandwich

1/2 cup American cheese  3 pieces pimiento
10 pitted green olives  bread
butter  salt and pepper

Put cheese, pimiento and olives through food chopper, using
medium cutter. Add enough creamed butter to make the mixture
of a consistency that will spread easily. Spread half the slices of
bread with the cheese mixture; cover generously with raisins,
cover with the second slice of bread. Cut in small fancy shapes.
Lettuce may be placed on top of the cheese mixture if desired.

Bridge Club Raisin Sandwich

6 hard cooked eggs  2 tablespoons chili sauce
(chopped fine)  2 tablespoons sweet pickles
(Chopped)
1/4 teaspoon paprika  3/4 cup thick mayonnaise
(chopped)
2 tablespoons chopped 1 cup Sun-Maid Puffed Raisins
celery  (chopped fine)
1 1/2 teaspoon salt
1 tablespoon chopped onion

Heat food chopper in boiling water and put raisins through
medium cutter. Mix with other ingredients until they are well
blended and will spread on buttered slices of graham bread. This
recipe makes filling for eighteen sandwiches.

Four O'Clock Sandwich

1/2 cup peanut butter  1 cup Sun-Maid Raisins
1 teaspoon lemon juice

Put raisins through a food chopper. Mix thoroughly with peanut
butter and lemon juice. Spread between buttered slices of bread.

Raisin and Bermuda Onion Filling

1/2 cup chopped Bermuda onion  Whole wheat bread
lettuce  1 cup Sun-Maid Puffed Raisins
mayonnaise  (plumped and chopped)

Mix ingredients in order given, with mayonnaise to make a
smooth paste. Spread between buttered whole wheat bread with
lettuce.
Marmalades—Conserves—Relishes

IMPORTANT
All of these mixtures must be cooked over very low fire to prevent scorching.

Raisin Chutney

\[
\begin{align*}
\frac{1}{2} \text{ pound tomatoes} & \quad 1 \text{ pound apples} \\
6 \text{ small onions} & \quad \frac{1}{4} \text{ cup mint leaves (well pressed down)} \\
2 \text{ cups vinegar} & \quad 2 \text{ teaspoons dry mustard} \\
2 \text{ cups sugar} & \quad 1\frac{1}{2} \text{ cups Sun-Maid Raisins} \\
2 \text{ teaspoon salt} & \quad
\end{align*}
\]

Heat vinegar, add sugar, mustard and salt. Cool. Chop very finely the tomatoes, apples, onions, raisins, and mint leaves. When vinegar mixture is cold add chopped ingredients and mix thoroughly with a wooden spoon. Place in sterilized jars and seal. Ready for use in 10 days.

Belle De Graf’s Raisin and Cranberry Relish

\[
\begin{align*}
1\frac{1}{2} \text{ cups Sun-Maid Puffed Raisins} & \quad \frac{1}{2} \text{ cup vinegar} \\
2 \text{ cups or 1 pint of cranberries} & \quad 2 \text{ cups Sun-Maid Puffed Raisins} \\
1 \text{ orange} & \quad 1 \text{ teaspoon cinnamon} \\
1 \text{ lemon} & \quad 1 \text{ teaspoon nutmeg} \\
2 \text{ cups brown sugar} & \quad \frac{1}{2} \text{ teaspoon cloves}
\end{align*}
\]

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.

Belle De Graf’s Spiced Raisin Relish

\[
\begin{align*}
1 \text{ cup sugar} & \quad 1 \text{ two-inch piece stick} \\
\frac{1}{2} \text{ cup water} & \quad \text{cinnamon} \\
\frac{1}{2} \text{ cup vinegar} & \quad 2 \text{ cups Sun-Maid Puffed Raisins} \\
1 \text{ teaspoon whole cloves} & \quad
\end{align*}
\]

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.
Belle De Graf's Raisin Peach Conserve

12 peaches
3 oranges
3 cups Sun-Maid Puffed Raisins

1 cup walnut meats
Sugar

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

6 cups quinces
4 cups water
3 cups sugar

1½ cups Sun-Maid Puffed Raisins

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 raisins 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. Pour into sterilized jars.

Raisin Rhubarb Jam

5 cups diced rhubarb
2 cups Sun-Maid Raisins
5 cups sugar
1 lemon, grated rind and juice

Cover rhubarb with sugar and let stand several hours. Bring to the boiling point over low fire and cook 20 minutes. Add raisins and lemon and cook 10 minutes. Pour into sterilized jars.
Salads

By Mary Dean

In all salads listed below, plump Sun-Maid Seedless Raisins as follows:
Cover with cold water, bring to a boil and boil 5 minutes. Drain and chill.
Sun-Maid Raisins make salads surprisingly good.

Raisin Pineapple Sandwich

6 slices pineapple
1/2 pint cottage cheese
1/4 cup cream or mayonnaise
3/4 cup Sun-Maid Nectars
Raisins
6 pimiento stuffed olives

Drain plumped raisins, chill and chop. Make two thin slices out of each slice of pineapple. Mix cottage cheese, chopped raisins and cream or mayonnaise to a paste. Salt to taste, place between slices of pineapple, making sandwich. Garnish with olives, sliced. Chill, serve on lettuce. Serves 6.

Raisin Summer Salad

4 medium sized tomatoes
1/2 cup string beans as in Vegetable salad
1/2 cup lima beans as in Vegetable salad
1/2 cup carrots as in Vegetable salad
1/2 cup cucumbers or celery
1 1/2 cups Sun-Maid Nectars
Raisins

Peel and chill tomatoes thoroughly. Cut in quarters. Arrange lettuce on plate with spoonful of mayonnaise in center. Place quarters of the tomatoes about mayonnaise at equal intervals pointing toward center. In one section place spoonful of string beans and raisins. In another, lima beans and raisins; in the third, celery or cucumbers and raisins; and in the fourth, the carrots and raisins. Mayonnaise is used to mix raisins and vegetables in each instance.

Raisin Tuna Mousse

1 tablespoon granulated gelatine
3/4 cup water
1 cup flaked tuna fish
1 cup Sun-Maid Nectars
Raisins
1/2 teaspoon powdered mustard
in 1 teaspoon vinegar
1/2 cup whipping cream
Speck cayenne pepper or paprika

Plump raisins. Drain, chill. Soak gelatine in cold water; dissolve in hot water. Add to tuna and raisins; when cold, add mustard, pepper and whipped cream beaten stiff. Fold together and pour into cold wet molds. When firm, unmold on lettuce; serve with mayonnaise.
Raisin Sunflower Salad

Fresh or Canned Sliced Peaches
\( \frac{1}{4} \) pint cottage cheese
\( \frac{1}{2} \) cup Sun-Maid Nectars Raisins
Mayonnaise

Make smooth paste of cheese and mayonnaise; salt to taste. Place cheese in center of lettuce leaf and arrange slices of fruit to resemble sunflower. On top of cheese arrange raisins. Bananas sliced thin may be substituted for cheese. Serve with mayonnaise.

Raisin and Vegetable Salad

1 cup chopped raw carrots
or cooked lima or string beans cold
1 cup diced celery or cubed cucumbers
1 cup Sun-Maid Nectars Raisins
Mayonnaise

Combine with just enough mayonnaise to moisten. Arrange on lettuce. Garnish with Mayonnaise and a dash of paprika. Serves 6.

California Salad

\( \frac{1}{2} \) cup Sun-Maid Nectars Raisins
3 bananas
1 cup canned crushed pineapple, drained
\( \frac{1}{2} \) cup chopped walnuts
\( \frac{1}{2} \) cup mayonnaise dressing

Remove skin from bananas, cut in half crosswise, then in quarters lengthwise. Mix with drained pineapple, raisins and mayonnaise. Arrange on lettuce leaves and sprinkle walnuts over top.
Candies

Raisin Caramels

| 1 cup sugar          | ½ cup white corn syrup   |
| 1 teaspoon vanilla   | ½ cup evaporated milk    |
| 2 cups cream         | 1½ cups Sun-Maid Nectars |
| ¼ teaspoon salt      | Raisins                  |

Combine sugar, corn syrup and half the cream and bring to a good boil, then add remaining cream and milk slowly enough to keep the batch boiling constantly. Stir all the time. Cook until it will form a medium hard ball (240°F) when tested in cold water. Remove from fire, add salt, vanilla and raisins. Pour onto a greased pan to cool. When cold cut in squares.

A medium hard ball is one that feels firm but will flatten at slight pressure between the fingers.

Raisin Chocolate Dreams

| 1 cup sugar          | Pink color with cherry flavor |
| 1½ tablespoons gelatine | or lavendar color with grape flavor |
| 1 teaspoon citric acid | 2 tablespoons cold water     |
| ¾ cup corn syrup     | 1½ cups Sun-Maid Nectars     |
| 1 cup cold water     | Raisins                     |

Dissolve citric acid in the 2 tablespoons of cold water. Add raisins and allow to stand at least 1 hour. Stir occasionally. Soften gelatine in ½ cup cold water. Boil the remaining ½ cup water and pour over the softened gelatine. Stir until dissolved. Boil together sugar, half the corn syrup and sufficient water to dissolve the grain until it forms a stiff ball when tested in cold water, or 242°F. Remove from fire, add remaining half of corn syrup and pour mixture over the dissolved gelatine. Beat until creamy, add coloring, flavoring and beat until light and fluffy and will stay in place when lifted up on spoon and allowed to pile. Dust a greased pan with powdered sugar, and sprinkle half the raisins over the bottom. Pour on marshmallow mixture and sprinkle remaining raisins over the top. Allow to set over night. Take out on a powdered board and cut into squares. Dip in chocolate.
Sun-Maid Rice Recipes

Each Kernel when Cooked is Firm and Separate

Another Sun-Maid product you will prefer—this finer kind of rice. The very cream of the California crop. A short grain variety with plump, delicate kernels. When properly cooked each individual grain remains separate and firm, more delicious to eat, easier to digest.

Boiled Rice

Wash rice thoroughly in cold water until water runs clear. Add one cup rice slowly to six cups briskly boiling salted water. Boil fast for twenty minutes or until grains are soft. Drain in coarse strainer. Pour one quart hot water over rice. Return rice to kettle in which it was cooked. Cover, place on back of stove and let stand to dry off. Each kernel then should be a distinct, separate piece of rice. When stirring rice, always use a fork and thus avoid breaking the kernels.

Boiled Rice—Oriental Method

1 cup rice
1 teaspoon of salt
3 cups cold water

Wash rice in several waters or until all cloudiness disappears. Place in a saucepan with the cold water, cover closely and set directly over the fire. Boil 15 minutes, then reduce heat and cook until all water has been absorbed. Add salt during the last 10 minutes’ cooking. Each grain of rice will be dry and separated.

Rice with Fruit

Mould hot boiled rice in buttered custard cups. When cold turn in center of individual serving dishes and surround with Sun-Maid Canned Peaches, Pears, Apricots or Figs. Pour some of the fruit syrup over the rice and serve.

Pineapple Rice Pudding

1½ cups cooked rice
1 cup grated pineapple
½ cup powdered sugar
1 cup whipping cream

Carefully drain all juice from grated pineapple; add rice and sugar. Whip cream and fold into mixture. Serve very cold in sherbet or cocktail glasses. Garnish with maraschino cherries.
**Rissotto**

Wash rice well and drain until very dry. Heat 2 tablespoons olive oil in a heavy frying pan; add rice and cook, stirring constantly until rice is somewhat golden in color. Cover with tomato sauce, add chopped onion and green pepper, and cook over a very low fire until rice is tender. Turn onto a serving dish and sprinkle with grated cheese. Serve at once. A good meat substitute.

**Custard Rice Pudding**

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

Wash rice well; put rice, milk and water in a saucepan. Cover and cook until rice is tender; add butter 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. For chocolate rice pudding, add 1 tablespoon cocoa and add to the mixture, omitting the lemon flavoring. Oven (350° F.).

**Belle De Graf’s Creamy Rice Pudding**

- 2 cups milk
- 2 tablespoons rice
- ⅛ teaspoon salt
- ⅛ cup sugar
- 1 cup Sun-Maid Raisins
- 1 teaspoon vanilla

Wash rice thoroughly and drain; place in a butter pudding dish and pour in milk. Bake in a slow oven for about 1 ½ 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. Oven (350° F.).
Peach or Apricot Shortcake

2 eggs 1/8 cup melted shortening
1 cup sugar 1 teaspoon vanilla
2 cups flour 1 teaspoon lemon
2 teaspoons baking powder 1 cup cream, whipped
1/2 cup milk or water

Sift dry ingredients, except sugar; beat eggs until very light, add sugar gradually, beating with egg beater. When creamy, add dry ingredients alternately with liquid, mixing well. Add flavoring and melted shortening. Bake in 2 layers in a moderate oven (360° F.) Cool layers. Spread a layer of cream on top of cake and cover with fruit; place other layer on top and repeat. If wanted, sugar and vanilla may be added to cream.

Peach and Apricot Cobbler

Prepare one-half of the shortcake recipe. Turn the contents of 1 can Sun-Maid peaches or Apricots into a baking dish, then pour cake batter on top. Bake in a moderate oven, 360° F. about 40 minutes. Serve hot or cold.

Steamed Peach or Apricot Roll

1 can Sun-Maid Peaches or Apricots 1/2 teaspoon salt
1 cup sifted flour 1 tablespoon shortening
2 level teaspoons baking powder 1/2 cup milk

Sift dry ingredients; rub shortening in with finger tips. Add milk gradually, using a knife. Turn onto a slightly floured board and roll 1/2 inch thick. Drain fruit; reserve syrup and place fruit in center of dough. Fold up like a roll, pinching dough together. Place on a buttered plate and set in a steamer over boiling water. Cover closely and steam 1 hour. Serve with the syrup which has been heated and 1 teaspoon of butter added.
Apricot or Peach Betty

1 can Sun-Maid Apricots or Peaches
3 cups soft bread crumbs free from crust

1/2 cup sugar
2 tablespoons butter

Butter a pudding dish, add a layer of Sun-Maid fruit, then a layer of crumbs. Sprinkle with sugar and dot with bits of butter. Repeat, having last layer crumbs with bits of butter on top. Pour over all the syrup and bake in a hot oven (400° F.) until crumbs are brown, about 15 minutes. Serve with hard sauce.

Sun-Maid Fruit Charlotte Russe

Line individual or large dish with lady fingers or thin slices of sponge cake. Whip 1 pint of whipping cream; add 2 tablespoons (level) of powdered sugar and 1 teaspoon of vanilla. Line sides and bottom of cake-lined dish with one half of the whipped cream. Drain Sun-Maid Figs, Peaches, Apricots or Pears of all juice. Place fruit on top of cream and cover with remaining cream. Sprinkle with chopped walnuts. Serve very cold.

Sun-Maid Peaches, Pears or Apricots Melba

For each portion allow 1 small slice of sponge or loaf cake. Place the fruit round side down in center of cake. Fill center of fruit with raspberry jam and cover top with sweetened vanilla flavored whipped cream.

Sun-Maid Pears with Chocolate Sauce

Drain pears. Melt 2 tablespoons butter in heavy frying pan. Add pears and cook over low heat until well browned. Place in individual serving dishes and pour Chocolate Sauce over them.

Chocolate Sauce

1/2 cup cocoa
1 cup sugar
1/4 teaspoon salt

1 tablespoon butter
2 cups boiling water
1 cup milk

Mix cocoa, salt and sugar. Add to the boiling water and cook 5 minutes, stirring constantly. Add milk slowly to this mixture, then cook in double boiler 30 minutes. Add butter during cooking. Serve hot over pears.
Pear or Peach Salad in Cheese Ring

1 can Sun-Maid Pears or Peaches  
1 pound cottage cheese  
1/2 cup grated American cheese  
1 1/2 cups whipped cream  
2 tablespoons granulated gelatine

Soak gelatine in cold water about 10 minutes, then dissolve over boiling water. Combine cheese, pepper, pimiento seasonings, whipped cream and dissolved gelatine. Pour into a large ring mould and set aside to become firm. When ready to serve unmould and fill center with drained fruit, which has been mixed with mayonnaise.

Pear and Cottage Cheese Salad

1 can Sun-Maid Pears  
2 cups cottage cheese  
2 tablespoons chopped walnuts  
1/2 cup mayonnaise dressing

Drain Sun-Maid Pears and place on lettuce leaves. Pile cottage cheese in center of pears, sprinkle nuts on top of cheese then place mayonnaise on top.

Sun-Maid Fig Pudding—Delmonico

1 small can Sun-Maid Figs drained  
2 cups scalding milk  
4 level tablespoons corn starch  
1/2 cup sugar  
2 egg yolks

1 teaspoon butter  
1 teaspoon vanilla  
2 egg whites  
4 tablespoons sugar  
1/2 teaspoon vanilla

Turn figs into a pudding dish. Scald milk in a double boiler; mix sugar and corn starch until well blended; add to hot milk and cook 15 minutes. Pour the mixture over the beaten yolks of eggs and mix well. Turn the custard over the figs. Beat the egg whites until stiff; add sugar gradually; add vanilla. Spread on top of pudding and bake in a very moderate oven (275° F.) about 8 minutes. Serve hot or cold.
Sun-Maid Prune Recipes

The Right Way to Stew Prunes
Wash Prunes; cover with warm water and soak for several hours or over night if possible. Heat slowly, in the same water in which they were soaked, to the simmering point. Cook slowly under the boiling point until prunes are tender but not broken. Rapid cooking destroys the fine flavor and appearance of the fruit. At least half of the juice should be absorbed during the cooking process; what is left should be a rich, thin syrup. Slow cooking develops the natural fruit sugars, and very little if any sugar will be required. If, however, sugar is used, add it after the prunes are cooked, but while still hot enough to dissolve the sugar; or remove prunes, add the sugar to the juice and simmer until mixture becomes a thin syrup.

Sun-Maid Prune Whip
Take 1 cup prune pulp (cooked, pitted Prunes rubbed through a coarse sieve). Beat whites 3 eggs until stiff; add 3 tablespoons sugar, 1 teaspoon vanilla and carefully fold in prune pulp and ½ cup chopped walnuts. Pour in an ungreased pudding dish; set in pan of hot water; bake in moderate oven until firm in center. Serve hot or cold with custard sauce made of yolks of eggs, or serve with whipped cream. Walnuts may be omitted.

Sun-Maid Prune Salad
Prepare 2 cups of gelatine lemon jelly. Pour into a shallow pan and set aside until firm. Just before serving time pit soaked or steamed Prunes, allowing 4 prunes for each service. Cut the jelly into inch cubes and arrange on crisp lettuce leaves with the prunes. Garnish with a thick mayonnaise.

Sun-Maid Prune and Cream Cheese Sandwich Filling
Wash, dry and pit raw Prunes; put through food chopper. To each cup of chopped prunes add ½ cup of cottage, cream or neufchatel cheese, and 1 tablespoon melted butter. Mix well and spread on entire wheat or graham bread.
Sun-Maid Prune Cake

2 cups sugar  1 teaspoon nutmeg
1 cup shortening  4 teaspoons baking powder
3 eggs  1 teaspoon lemon extract
1 cup milk  1 teaspoon orange extract
3 cups flour  1 cup chopped nuts
1 teaspoon salt  1 cup chopped Sun-Maid Prunes
1 teaspoon cinnamon  1 orange rind only

Cut the orange peel free from the white pulp, then cut it into fine strips. Cream shortening, gradually add sugar creaming well; add well beaten eggs. Sift flour with salt, baking powder and spices, add dry ingredients alternately with milk to creamed mixture mixing well. Add extracts, prunes, and nuts. Bake in a large well greased loaf pan, about 1 hour in a slow oven (275°F.).

Sun-Maid Prune Bars

1 cup brown sugar  1/2 teaspoon soda
1/2 cup shortening  1/2 teaspoon salt
2 eggs  2 teaspoons baking powder
1/2 cup buttermilk  1 1/4 cups flour
1 pound Sun-Maid Prunes seeded and chopped

Remove pits from prunes and put through food chopper using a coarse cutter. Cream shortening; gradually add sugar creaming well. Add well beaten eggs and buttermilk. Sift remaining dry ingredients and sprinkle a portion of this over the chopped prunes. Mix altogether and mix well. Pour into a shallow tin and bake 15 minutes in a moderate oven (360°F.). When cool, cut in bars and roll in powdered sugar.

Sun-Maid Spiced Prunes

Wash prunes, cover with warm water, soak twelve hours. For each pound of prunes allow 2 thin slices lemon and a 3-inch stick of cinnamon broken into small pieces, and 1 teaspoonful of cloves. Tie spices in a small cloth. Cook prunes very slowly in the water in which they were soaked, adding the bag of spices and lemon. When tender add 1/2 cup cider vinegar and 1/2 cup brown sugar. Cook slowly until syrup is thick. Cool before using. Very fine relish for poultry or meat.
THE fine quality of Sun-Maid products is famous among housewives and cooks everywhere. Just as the exceptional goodness of Sun-Maid Raisins brings better results from every raisin recipe, so too these other Sun-Maid products will be appreciated at every table. Sun-Maid peaches, pears, apricots, prunes, figs and rice are selected from the pick of the California crop, prepared for you in great, clean plants as carefully as you prepare the dishes which Sun-Maid products make so wonderfully delicious. Ask your grocer for Sun-Maid products, and be assured of getting the best!

SUN-MAID PRODUCTS