Avoid menu-monotony
with
Delightful
SUN-MAID RECIPES

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Price Ten Cents
RAISINS play a most important part in modern cooking. So often it is just the addition of the right kind and quantity of raisins that turns the every-day dishes into tempting, flavorful delights.

Only the very best raisins will give the perfect results so desired by all good cooks. All raisins are not alike. Sun-Maid Raisins are the only raisins that bring complete success to the dishes you prepare.

Only Sun-Maids are "Thermo-Jell'd"

Sun-Maid Raisins are better raisins because they are "Thermo-Jell'd." This exclusive Sun-Maid process makes each raisin into a tiny "jar" of jelly. It jells the natural fruit sugar inside and seals in all the flavor of the fresh grape. Sun-Maids are fresh, moist and plump right up to the time you use them. Naturally then, the dishes you make with Sun-Maid Raisins have a rich, fruit-flavor no ordinary raisins can give.

Advantages of Sun-Maid Puffed and Sun-Maid Nectars

There are two favorite kinds of Sun-Maid Raisins that offer peculiar advantages in flavor, attractiveness and ease of handling.

Sun-Maid Puffed are the only seeded raisins that pour freely from the carton. Large, full-meated, seeded Muscats that are not sticky. With Sun-Maid Puffed there is no sticky mass to pull apart. No washing and no wasted time.

Sun-Maid Nectars are the only seedless raisins that retain to the fullest the fresh grape-like fragrance and flavor. Sun-Maid Nectars
are noted for superior plumpness and flavor as well as glossy skins and attractive appearance.

Sun-Maid Nectars and Sun-Maid Puffed are *exclusive* Sun-Maid packs. Nectars are packed in the familiar red carton, Puffed in the blue. Either carton assures you of the finest raisins in the cleanest, most convenient form. You will never go back to old-style raisins once you’ve used Sun-Maids.

On the pages following are some of the old familiar recipes that have been famous for years. There are also many new and unusual combinations of foods that will help you to make meals more pleasant and more interesting.

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**Sun-Maid Nut Bread**

1 egg  4 teaspoons baking powder  
1 cup sugar  ½ cup chopped nut kernels  
1 cup milk  1 cup Sun-Maid Nectars Seedless Raisins  
3 ½ cups flour  
1 teaspoon salt  

Wash raisins and drain. Beat egg, add milk, sugar, and mix together. Combine with flour sifted with baking powder and salt. Add nuts, raisins, and beat thoroughly. Pour into a greased, paper-lined bread pan. Bake 1½ hours at 300 degrees F.

**Raisin Gingerbread**

1 cup sugar  1 teaspoon cinnamon  
1 cup light molasses  ½ teaspoon salt  
1 cup shortening  2 teaspoons soda  
3 eggs  1 cup boiling water  
3 cups sifted flour  1 cup chopped Sun-Maid Puffed Raisins  
2 teaspoons ginger  

Cream sugar and shortening, add salt, spices, and molasses, and mix thoroughly; add beaten eggs, flour, and beat mixture for three or four minutes. Add boiling water, mix thoroughly, add soda which has been dissolved in a tablespoon of water, and beat again. Pour two-thirds of mixture into baking pan, sprinkle raisins over top, and add rest of batter. Bake 40 to 45 minutes in a moderate oven (300 to 350 degrees F.).
Layer Spice Cake

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


Put together with a boiled frosting to which has been added one cup chopped Sun-Maid Nectars Raisins.

Sun-Maid Cheese Biscuits

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

Wash raisins in hot water and drain. Sift flour with baking powder and salt. Add raisins, cheese, and cut in the shortening. Add milk. Shape into biscuits and bake in a hot oven (400 degrees F.) until brown, about 15 minutes. Must be served at once.
Sun-Maid Shortcake

3 cups Sun-Maid Puffed Raisins  2 tablespoons cornstarch
3 cups water  1 tablespoon lemon juice
1/2 teaspoon grated lemon rind  1 tablespoon butter
1/2 cup sugar

Boil raisins, water, and lemon rind about 3 minutes. Meantime mix sugar with cornstarch, moisten with a little raisin juice, and add to raisins. Stir constantly until mixture boils and is clear, about a minute. Add lemon juice, butter, and keep hot. Serve on rich, hot baking powder biscuits with a garnish of whipped cream.

Sun-Maid Dark Fruit Cake

1 lb. butter or butter substitute 3/4 lb. citron
1 lb. flour 1 teaspoon nutmeg
10 eggs well beaten 1 teaspoon allspice
1 lb. scissors-chopped Sun-Maid 1/2 teaspoon cloves
Puffed Raisins 1 teaspoon cinnamon
1 1/2 lbs. whole Sun-Maid Nectars 1/2 teaspoon mace
Seedless Raisins 1 lemon, rind and juice
1 orange, rind and juice

Cream butter or butter substitute. Add sugar and cream well. Add eggs and beat thoroughly. Sift all dry ingredients and add to butter mixture. Beat thoroughly. Add raisins and chopped citron. Dredge fruits in 1/2 cup flour and add to cake mixture. Add orange and lemon rind and juice. Mix thoroughly. Pour into well-oiled cake pans. Steam 2 1/2 to 3 hours. Bake in slow oven (325 degrees F.) 20-30 minutes. Remove from pans when cool and wrap in waxed paper.
Raisin Angel Food

9 egg whites (1 cup)  
1 cup flour  
1 teaspoon cream of tartar  
1⅛ cups sugar  

Boil raisins 5 minutes and drain. Sift sugar twice; sift flour four times. Beat egg whites until stiff with salt and cream of tartar. Fold in sugar gradually, then flour and vanilla. Fold in raisins. Pour into ungreased angel food pan. Bake one hour in a slow oven (250 to 300 degrees F.). Allow to stand twenty-four hours before serving.

Sun-Maid Fiesta Cake

2 cups sugar  
1 cup shortening  
3 eggs  
1 cup milk  
3 cups flour  
1 teaspoon salt  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
4 teaspoons baking powder  
1 teaspoon orange extract  
1 teaspoon lemon extract  
1 cup chopped nut kernels  
1 cup Sun-Maid Nectars Seedless Raisins, coarsely chopped  
1 orange, rind only  

Cut orange peel free from the white pulp and cut in fine strips. Cream butter with sugar, add well-beaten eggs and milk. Sift flour with salt, baking powder, and spices, and combine with sugar and egg mixture. Beat thoroughly. Add extracts, raisins, orange rind, and nuts, and beat again. This makes a large cake. Bake in a square loaf pan, or a large pan with hole in the center. Bake about one hour in a slow oven (275 degrees F.).
Pineapple Raisin Ice Cream

1½ cups milk
2 tablespoons granulated tapioca
2 tablespoons sugar
½ pint whipping cream
½ teaspoon grated orange rind

Cook tapioca with milk in top of double boiler about 10 minutes, strain over the sugar and salt, but do not rub the tapioca through the sieve. Boil raisins 5 minutes, drain and cool. Whip cream until stiff. When milk is cold, combine with raisins, pineapple, orange rind, and whipped cream. Blend thoroughly. Pour into refrigerator pan and freeze. Unmold and slice.

Raisin Orange Ice Cream

1 cup evaporated milk
½ teaspoon gelatin
1 tablespoon cold water
1 cup Sun-Maid Nectars Seedless Raisins
1 cup milk

Scald evaporated milk. Soften gelatin in cold water and dissolve in hot milk. Chill. Boil raisins 5 minutes, drain and cool. Scald ¾ cup of milk; blend sugar and cornstarch with milk, egg yolk, and then add to hot milk. Stir constantly until thick and smooth. Add orange rind, cool, and add orange and lemon juice. Whip chilled evaporated milk until stiff, add orange custard, raisins, and mix thoroughly. Pour into refrigerator pan and freeze. Stir after it has been in refrigerator one-half hour.
Raisin Parfait

1 cup evaporated milk
1/2 teaspoon granulated gelatin
1 tablespoon cold water
1 cup Sun-Maid Puffed Raisins
1/2 cup table syrup

Scald milk in double boiler. Soften gelatin in cold water and dissolve in hot milk. Chill, and beat until stiff. Boil raisins 5 minutes, drain and cool. Boil syrup until it spins a thread, then pour over stiffly beaten egg whites and beat until cold. Add flavorings, raisins, and combine with whipped milk. Pour into refrigerator pan and freeze.

Chocolate Raisin Ice Cream

1 cup Sun-Maid Nectars Seedless Raisins
1 cup milk
1/2 cup sugar
1 square chocolate

1 tablespoon cornstarch
1/6 teaspoon salt
1/8 teaspoon cinnamon
1 teaspoon vanilla
1/2 pint whipping cream

Boil raisins 5 minutes, drain and cool. Cut chocolate in pieces and mix with sugar, cornstarch, salt and cinnamon. Moisten with a little cold milk and stir into remaining milk which has been heated in double boiler. Continue stirring until chocolate is melted and custard is clear. Add vanilla and cool. Beat cream until stiff and combine with chocolate mixture and raisins. Pour into refrigerator pan and freeze three hours.
**Sun-Maid Surprise**

8 slices sponge cake  
½ pint whipping cream  
1 cup strawberry preserves  
1 cup Sun-Maid Nectars Seedless Raisins  

Wash raisins in hot water and drain. Beat cream until stiff and add raisins, preserves, salt, vanilla and lemon juice. Mix thoroughly but carefully. Serve on slices of sponge cake.

**Fruit Candy**

2 cups sugar  
½ cup white corn syrup  
½ cup water  
½ cup hard cocoanut butter or nut margarine  
5 tablespoons butter  
1 cup fondant  
1½ cups marshmallow creme  
3 cups Sun-Maid Nectars Seedless Raisins  
½ cup candied orange peel  
½ cup candied lemon peel  
¼ teaspoon salt  

Allow mixture of corn syrup, sugar, and water to come to good boil, then add butter and cocoanut butter and cook until it will form a stiff ball (244 degrees F.) when tested in cold water. Add half the raisins and cook until it will form a stiffer ball (248 degrees F.) when tested in cold water. Remove from stove, add salt and chopped orange and lemon peel. Add fondant. Mix thoroughly. Beat in the marshmallow creme and remaining raisins. Pour onto greased slab or into pan. When cold cut into any desired shapes.

A stiff ball is one that requires some pressure of the fingers to dent it.

A stiffer ball is one that is stiff to the touch, but not hard. It may still be dented, but not so easily.
Raisin Fudge Squares

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

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

Raisin Almond Bisque

1 cup Sun-Maid Nectars Seedless Raisins
1 cup milk
2 tablespoons granulated tapioca
2 eggs
1/2 cup brown sugar
1/2 cup finely chopped roasted almonds
1 teaspoon vanilla
1/4 teaspoon almond extract
1/2 pint whipping cream

Boil raisins 5 minutes, drain and cool. Add milk to tapioca and cook in top of double boiler until tapioca is cooked, about 15 minutes. Strain, but do not rub tapioca through sieve. Beat eggs until very thick and light, then beat in the sugar. Remove beater, add almonds, flavorings, raisins and then fold in the cream beaten until thick but not stiff. Pour into refrigerator pan and freeze. Stir once after standing one-half hour.
Raisin Oatmeal Cookies

1 cup sugar
1/2 cup shortening
2 eggs
1/4 cup milk
1 1/2 cups oatmeal
1 1/2 cups flour

1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
1 cup Sun-Maid Nectars Seedless
Raisins

Wash raisins in hot water and drain. Cream shortening with sugar, then add beaten eggs and milk. Combine with oatmeal, raisins and mix well. Add flour sifted with soda, salt, and cinnamon. Beat thoroughly. Drop onto greased pans and bake about 12 minutes in a moderate oven (350 degrees F.).

Frosted Chocolate Drops

1 1/2 cups brown sugar
1 cup shortening
1/2 cup buttermilk
3 eggs
2 squares chocolate, melted
2 1/2 cups flour

4 teaspoons baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla
1 1/2 cups Sun-Maid Nectars Seedless
Raisins

Cream sugar with shortening, add melted chocolate, beaten eggs, and buttermilk. Mix well, add raisins and vanilla. Combine with flour sifted with baking powder, soda, and salt. Beat thoroughly. Drop from a teaspoon onto greased baking sheet about two inches apart. Bake 15 minutes in a hot oven (400 degrees F.). When cool spread with fudge frosting.
Sun-Maid Raisin Tarts

**Filling:**
- 3 cups Sun-Maid Puffed Raisins
- ½ cup white corn syrup
- 2 tablespoons sugar
- 4 teaspoons cornstarch
- Few grains salt
- 2 cups water
- 1 ½ teaspoons lemon juice
- 1 teaspoon grated lemon rind
- ½ teaspoon cinnamon
- 2 tablespoons butter

Bring raisins to a boil with 1 ¼ cups water. Dissolve cornstarch in remaining water, add to raisins and allow to boil until clear. Stir in syrup, sugar, salt, and butter; remove from fire and add lemon rind and juice and cinnamon.

Cream sugar with shortening, mix in eggs, add milk and mix thoroughly, then add flour sifted with baking powder and salt. Roll dough very thin and avoid handling in order to keep dough short. Cut dough with round cutter of size desired, making a hole about 1 inch in diameter in center of top rounds. Spread bottom rounds generously with filling, cover with top rounds and press down lightly around entire edge. Bake 15 minutes in a moderate oven (350 degrees F.).

**Pastry:**
- 1 cup shortening
- 1 cup sugar
- 3 eggs
- ½ cup milk
- 5 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt

Casserole Raisins and Carrots

**Filling:**
- ½ cup Sun-Maid Nectars Seedless
- 4 cups shredded raw carrots

Wash raisins in hot water, mix with carrots and place in a casserole; dot with butter and sprinkle with salt and pepper. Cover dish and bake about 1 hour in a moderate oven (350 degrees F.).

**Pastry:**
- 4 tablespoons butter
- ½ teaspoon salt
- Pepper
Raisin Rice Brittle

1 cup sugar  
½ cup white corn syrup  
2 tablespoons butter  
1 tablespoon molasses  
¼ teaspoon soda  
½ cup water  
2½ cups puffed rice  
3 cups Sun-Maid Nectars Seedless Raisins

Dry rice in oven until a kernel will crush readily between the fingers. Mix raisins with rice and keep warm in a big bowl. Warm a greased pan. Boil water, sugar, and corn syrup until it forms a hard crack (290 degrees F.) when tested in cold water. Add molasses, butter and salt, and let come to a good boil. Remove from fire, add soda, stir fast, pour onto rice and raisins. Mix well and pour into the warm greased pan. When cold remove from pan and cut into pieces.

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

Raisin Cocoanut Candy

1 cup sugar  
½ cup white corn syrup  
½ cup water  
1 tablespoon butter  
½ cup marshmallow creme  
½ pound cocoanut  
2½ cups Sun-Maid Nectars Seedless Raisins  
¼ teaspoon salt  
1 teaspoon vanilla

Combine sugar, corn syrup, and water, and boil until it will form a soft ball (236 degrees F.) when tested in cold water. Stir constantly. Remove from fire and add butter, marshmallow creme, vanilla, salt, raisins, and cocoanut. Mix thoroughly. Pour onto a greased slab or pan.

A soft ball is one that will hold together and can be formed into a soft mass between the fingers.
Raisin Cup Cakes

1 cup Sun-Maid Puffed Raisins  1/2 cup milk
1/4 cup butter  1 1/4 cups flour
1/4 cup sugar  3 teaspoons baking powder
1 egg  1 teaspoon lemon extract

Slice raisins or chop. Cream butter with sugar and add beaten egg. Sift flour with baking powder and add alternately with milk to creamed mixture. Mix thoroughly, add raisins, lemon extract, and blend well. Fill greased muffin pans one-half full. Bake about 20 minutes in a hot oven (425 degrees F.). This will make 12 to 14 cup cakes.

Raisin Grapefruit Marmalade

4 cups shredded carrots  1/4 cup lemon juice
1 1/2 cups finely sliced grapefruit peel  1 cup Sun-Maid Nectars Seedless Raisins
4 cups water  1/2 cup chopped Brazil nuts (optional)
1 1/2 cups grapefruit juice
4 cups sugar

Cut grapefruit peel about 1/8 inch thick and into thin strips. Boil carrots, grapefruit peel and water 10 minutes; add grapefruit juice, sugar, lemon juice and the halves of lemon. Continue boiling 30 minutes. Remove lemon halves, add raisins, nuts, and boil 5 minutes. Pour into hot glasses and when cool seal with paraffin.

Sufficient for 6 glasses.
Raisin Cheese Souffle

1 cup milk
1/4 cup finely mashed canned green chili pepper
1/4 cup granulated tapioca
1/2 cup Sun-Maid Nectars Seedless Raisins
1/4 teaspoon dry mustard
1/2 cup Sun-Maid Puffed Raisins
1 teaspoon salt
4 eggs
1 teaspoon chili pepper
1 cup grated strong American cheese

Add tapioca to milk in top of double boiler and cook about 15 minutes or until tapioca is cooked. Add mustard, salt, cheese, chili pepper, and stir until cheese is melted. Remove from fire, add raisins, egg yolks, and then fold in stiffly beaten egg whites. Pour into greased baking pan and bake 40 minutes in a moderate oven (350 degrees F.). Do not set dish in a pan of hot water.

Beef Pot Roast

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

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

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

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Raisin Spaghetti Ring

2 cups raw spaghetti  
1 cup grated cheese (strong)  
1 cup Sun-Maid Nectars Seedless Raisins  
1 cup soft white bread crumbs  
Boil spaghetti until tender, drain. Wash raisins in hot water and drain. Combine spaghetti with raisins, bread crumbs, parsley, onion, salt, pepper, and mix lightly. Beat eggs, add milk and mix with other ingredients. Pour into a greased ring mold, set in a pan of cold water and bake 1 1/4 hours in a moderate oven (350 degrees F.). Unmold on platter; fill center with some fish. This may be baked in a baking pan and served by itself. Garnish with parsley and tomatoes.

Mexican Rice

1 cup dry rice  
4 tablespoons oil or fat  
1 tablespoon chopped green chili pepper  
1 small onion, chopped  
2 teaspoons salt  
1 tablespoon chili powder  
Wash and drain rice. Wash raisins in hot water and drain. Heat half the oil in frying pan, add washed rice and fry to a light brown, stirring occasionally to prevent burning. Remove rice, add remaining fat, then fry the hamburger, onion, garlic, and chili pepper about 10 minutes; add salt, tomatoes and chili powder which has been dissolved in 1/4 cup cold water. Allow the mixture to cook a few minutes, then mix with the rice and raisins. Pour into a baking dish, add water and lay the strips of bacon over the top. Bake until rice is tender, about 45 minutes in a moderate oven (350 to 375 degrees F.). If bacon gets too brown, cover dish for part of the baking.
Sun-Maid Puffed Pie

2 cups Sun-Maid Puffed Raisins
1 cup sugar
2 cups water
½ teaspoon salt
2 tablespoons butter
3 tablespoons lemon juice
1 teaspoon lemon extract
2 tablespoons cornstarch

Cook raisins, sugar, water, salt, butter and lemon juice for 5 minutes. Dissolve cornstarch in 3 tablespoons cold water, add to raisin mixture, cook for 5 minutes, remove from fire and add lemon extract. Pour into pastry-lined pie pan, make top of strips of pastry arranged lattice fashion, and bake 25 minutes in a moderate oven (400 degrees F.).

Raisin Pie

4 tablespoons butter
3 tablespoons flour
2 tablespoons cornstarch
2 cups milk
1½ cups brown sugar
2 eggs
2 tablespoons lemon juice
1½ cups Sun-Maid Nectars Seedless Raisins
1 teaspoon vanilla

Wash raisins in hot water, drain and chop. Melt butter in double boiler, stir in flour and cornstarch. When blended add milk and stir until thick and starch is cooked 15 minutes. Add sugar and when dissolved remove from fire and stir in beaten egg yolks, lemon juice, raisins, and vanilla. Pour into a baked pastry shell, cover with meringue made from the two egg whites and bake in a moderate oven (350 degrees F.) for 15 minutes. Serve cold.
Sun-Maid De Luxe Pie

2 1/4 cups milk
3/4 cup brown sugar
4 tablespoons cornstarch
2 eggs
1 tablespoon butter
1 cup Sun-Maid Nectars Seedless Raisins
1 teaspoon vanilla

Scald 2 cups milk in double boiler. Mix sugar with cornstarch, moisten with 1/4 cup milk, add egg yolks and blend thoroughly. Pour into hot milk. Stir constantly until thick and smooth. Add raisins, butter, and beat well. Remove from fire, add vanilla and pour into a baked pastry shell. Spread with meringue and bake about 15 minutes in a moderate oven (350 degrees F.).

Raisin Apple Pie

3 apples
1 cup water
1/2 cup sugar
1/2 tablespoon flour
1/4 teaspoon cinnamon
1 cup Sun-Maid Nectars Seedless Raisins
1 tablespoon butter

Pare, core and slice apples; add water, and boil 5 minutes; cool. Blend sugar with flour, cinnamon, and raisins. Mix with apples and pour into pastry-lined pie pan. Dot with butter. Cover with strips of pastry and bake 45 minutes in a hot oven (475 degrees F.).
Quick Mince Pie

4 cups Sun-Maid Nectars Seedless Raisins
1/2 teaspoon cloves
1/2 cup white corn syrup
1/4 teaspoon allspice
3/4 cup water
1 tablespoon mace
3 tablespoons vinegar
1/2 teaspoon salt
1 tablespoon butter
1 teaspoon mace
2 drops mapleine
1/2 cup unsweetened apple sauce

Wash raisins in hot water, drain, and chop 3 cups. Mix together corn syrup, water, vinegar, butter, spices, salt, and mapleine and allow to come to the boiling point. Add chopped raisins and simmer 5 minutes, add whole raisins and remove from fire. Blend with apple sauce. Bake between two crusts in a hot oven (450 degrees F.) for 25 minutes. This is sufficient for two pies.

Watermelon Raisin Preserves

2 pounds peeled watermelon rind
1 1/2 quarts water
3 tablespoons salt
3 cups vinegar
4 1/2 cups sugar

Soak watermelon in water and salt over night. In morning drain, add fresh water, and boil until tender, about 20 minutes; drain. Combine vinegar, sugar, spices, lemon and raisins; bring to boiling, add melon pieces and boil slowly one hour. Seal while hot. This is sufficient for 2 1/2 pints.
Raisin Corn Meal Muffins

\[
\begin{align*}
\frac{1}{4} \text{ cup sugar} & \quad 1\frac{1}{2} \text{ cups flour} \\
2 \text{ tablespoons shortening} & \quad 3 \text{ teaspoons baking powder} \\
1 \text{ egg} & \quad \frac{1}{2} \text{ teaspoon salt} \\
1 \text{ cup buttermilk} & \quad \frac{1}{2} \text{ teaspoon soda} \\
\frac{3}{4} \text{ cup yellow corn meal} & \quad 1 \text{ cup Sun-Maid Puffed Raisins}
\end{align*}
\]

Cream sugar with shortening, add beaten egg, milk, and corn meal. Combine with flour sifted with baking powder, salt and soda, and beat thoroughly; add raisins directly from box and mix well. Fill greased muffin pans one-half full and bake about 20 minutes in a hot oven (475 degrees F.). This is sufficient for 16 muffins.

Raisin Rhubarb Relish

\[
\begin{align*}
1\frac{1}{2} \text{ cups rhubarb} & \quad \frac{1}{2} \text{ teaspoon whole cloves} \\
1 \text{ cup onion} & \quad 1 \text{ 4-inch stick cinnamon} \\
1 \text{ cup vinegar} & \quad \frac{1}{2} \text{ teaspoon mustard seed} \\
1 \text{ cup brown sugar} & \quad \frac{1}{4} \text{ teaspoon celery seed} \\
1 \text{ cup water} & \quad 1 \text{ cup Sun-Maid Puffed Raisins} \\
\frac{1}{2} \text{ teaspoon whole allspice} & 
\end{align*}
\]

Cut onion fine and slice rhubarb. Allow sugar, vinegar, water, and spices to boil two minutes; then add onions and rhubarb, and cook 30 minutes. Add raisins and cook 10 minutes. This relish is ready to serve when cold, but it may be canned for future use.
**Raisin Rice Pudding**

3 eggs
3 cups milk
5 tablespoons sugar
1/4 teaspoon salt
2 cups cooked rice

Wash raisins in hot water, drain and cool. Beat eggs slightly, add sugar, salt, nutmeg, vanilla, rice, raisins, and milk. Mix thoroughly, then pour into a baking dish, set in a pan of cold water, and bake in a slow oven (250 to 300 degrees F.) until custard is set; that is, a knife will come out clean when inserted in center, about 40 minutes.

**Lucullian Pudding**

**Sauce:**
1 cup grape juice
1/2 cup water
1/2 cup sugar

Mix ingredients together in a basin and when it boils drop in the following mixture:

**Dough:**
1 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
3 tablespoons lemon juice
1 tablespoon butter
1 cup Sun-Maid Puffed Raisins

Sift flour with baking powder, salt, and sugar; cut in shortening and moisten with milk. Drop by spoonfuls into the raisin grape syrup. Bake 20 minutes in a hot oven (400 degrees F.). Serves six.
Sun-Maid Bread Pudding

3 slices bread cut ½ inch thick
4 eggs
3 tablespoons sugar
2½ cups milk

1 teaspoon vanilla
¼ teaspoon nutmeg
¼ teaspoon cinnamon
1 cup Sun-Maid Puffed Raisins

Cut bread into cubes or strips and place in buttered baking dish. Beat slightly two whole eggs and two yolks (save 2 whites for meringue). Add sugar, milk, vanilla, nutmeg, cinnamon, and raisins. Blend well and pour over the bread. Set dish in pan of cold water and bake in a moderate oven (350 degrees F.) until custard is set, about 1½ hours. Fifteen minutes before custard has finished baking, spread with meringue and allow meringue to brown.

Meringue:

2 egg whites
4 tablespoons sugar
½ teaspoon vanilla

Beat egg whites until stiff, add sugar gradually, beating between each addition of sugar, add vanilla and spread on pudding.

Raisin Custard Pudding

3 eggs
½ cup sugar
3 cups milk
1 cup cocoanot
1 cup Sun-Maid Nectars Seedless Raisins

1 teaspoon lemon extract
¼ teaspoon salt
¼ teaspoon nutmeg
3 slices bread, cut ¼ inch thick

Cut bread in inch strips and toast. Beat eggs slightly, add sugar, milk, salt, lemon extract, cocoanot, raisins, and mix well. Pour into a baking dish, arrange toast on top, sprinkle with nutmeg and a little cocoanot. Set in a pan of cold water and bake about one hour in a moderate oven (350 degrees F.).
Pickle Sandwich Filling

3 hard-cooked eggs  
1 cup Sun-Maid Puffed Raisins  
½ cup chopped sour cucumber pickle

Wash raisins, drain, cut or chop. Chop eggs, add raisins, pickle, salt, and moisten with mayonnaise. Spread between buttered slices of bread, with or without lettuce.

Toasted Raisin Cheese Sandwich

½ cup Sun-Maid Nectars Seedless Raisins  
1 cup grated cheese  
4 teaspoons pickle relish  
4 teaspoons finely chopped onion

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

Creamy Sandwich Filling

1 cup Sun-Maid Nectars Seedless Raisins  
½ cup boiled salad dressing  
¼ cup peanut butter  
1 cup cottage cheese

Wash raisins, cut into strips or chop. Blend peanut butter with salad dressing, add cottage cheese, raisins and blend thoroughly. Spread between buttered slices of bread.
Creamy Salad

1 cup Sun-Maid Nectars Seedless Raisins
2 cups finely cut celery
1 tablespoon granulated gelatin

Wash raisins in hot water, drain and cool. Soften gelatin in cold water and melt over hot water. Cream peanut butter with salad dressing, add cottage cheese, dissolved gelatin, raisins, celery, and mix thoroughly. Pour into a shallow bread pan, chill, cut into squares and serve on lettuce.

Vitamin Salad

½ cup chopped green pepper
2 cups shredded raw cabbage
1 cup shredded raw carrots
1 cup shredded raw turnips
½ cup finely sliced celery
1 cup Sun-Maid Nectars Seedless Raisins

Wash raisins in hot water and drain. Soften gelatin in cold water and dissolve by setting in a pan of boiling water. Combine vegetables with raisins. Add catsup to mayonnaise, then dissolved gelatin, and blend with other ingredients. Place in individual molds and chill. Unmold, serve on lettuce with a garnish of mayonnaise.
Raisin Jellied Salad

1 package lemon flavored gelatin
2 cups boiling water
1 cup Sun-Maid Puffed Raisins

2 tablespoons finely cut green chili pepper
½ cup finely sliced celery
3 slices pineapple

Pour boiling water over gelatin and stir until dissolved. Add raisins and allow mixture to begin to set. Add chili pepper, celery, and pineapple cut into pieces. Mix thoroughly. Pour into individual molds and chill. Unmold on lettuce and garnish with mayonnaise.

Sun-Maid Cube Salad

2 cups tomato juice
½ teaspoon salt
1 teaspoon prepared horseradish
1 teaspoon Worcestershire sauce
Few drops tabasco

½ cup grated American cheese
4 teaspoons granulated gelatin
3 tablespoons cold water
1 cup Sun-Maid Nectars Seedless Raisins

Wash raisins. Soften gelatin in cold water. Heat tomato juice with salt, horseradish, Worcestershire sauce and tabasco. Add cheese and stir until melted. Remove from fire, add gelatin and stir until dissolved. Add raisins and pour in a pan to set; chill. Cut in squares and serve on lettuce with mayonnaise.
**Raisin Apple Cobbler**

4 cups plain apple sauce  
$\frac{1}{2}$ cup sugar  
$\frac{1}{8}$ teaspoon salt  
Mix ingredients together, place in a baking dish and set in the oven to heat.

**Batter:**  
$\frac{1}{4}$ cup shortening  
$\frac{1}{2}$ cup sugar  
1 egg  
$\frac{1}{2}$ cup milk  
Cream sugar with shortening, add beaten egg and milk. Add flour sifted with baking powder and salt. Beat well, add lemon extract, mix well and then pour over the hot raisin apple sauce. Bake in a moderate oven (350 degrees F.) about 40 minutes. Serve hot or cold with whipped cream.

**Raisin Sauce for Meat**

2 cups Sun-Maid Nectars Seedless Raisins  
$\frac{1}{2}$ cup honey  
1 cup water  
Combine raisins with honey, water, orange peel and ginger. Boil two minutes. Serve cold.
Raisins in Sweet Potato Cases

1 egg
4 cups riced or mashed sweet potato
1 teaspoon salt

⅛ teaspoon cinnamon
⅛ teaspoon ginger
¼ cup melted butter

Beat egg, add potato, salt, cinnamon, ginger, butter, and blend thoroughly. Drop potato by spoonfuls onto a greased baking sheet and shape into nests by making a hollow in the center and smoothing outside surface. Bake in a hot oven (500 degrees F.) until edges are brown, about 15 minutes. Fill centers with

Raisin Sauce

1 cup Sun-Maid Nectars Seedless
Raisins
½ cup orange juice
¼ cup sugar

⅔ cup sugar

½ teaspoon cornstarch
1 tablespoon finely sliced fresh orange peel

Wash raisins. Add strained orange juice to sugar and bring to boiling; add orange rind, raisins, and thicken with cornstarch mixed with a little cold water. Stir constantly until the mixture boils. Serve hot in the hot potato cases.
RAISIN ICE BOX CAKE

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

4 teaspoons granulated gelatin
2 tablespoons cold water
1 cup whipping cream
Sponge cake
Chocolate butter and sugar frosting

Boil raisins 5 minutes in sufficient water to cover and drain. Combine with orange juice, orange rind, butter, salt, and sugar; bring to a boil and cook until sugar and butter are melted. Remove from fire and add gelatin that has been moistened in cold water. Place in ice box or cool place until firm. Whip cream and fold into raisin mixture. Line a mold or pan (about 9 x 5 x 2 1/2 inches) with very thin slices of sponge cake. Pour in one-half the raisin cream mixture and cover with very thin slices of sponge cake; add remainder of raisin cream mixture and cover with cake. Place in ice box until very firm. Unmold and cover top and sides with frosting.

Serves 6 to 8.

RAISIN APPLE CART-WHEELS

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

1 teaspoon Worcestershire sauce
3/4 cup soft yellow cheese
Lettuce

Rinse raisins, drain and slice. Peel apples, slice in rings about 1/4-inch thick, and core. Combine raisins, mustard, Worcestershire sauce, and enough cheese to give mixture the desired consistency to spread. Cover each apple ring with raisin spread. Fill pastry gun (paper cone may be used) with remaining cheese. If cheese is too thick to force through gun, moisten to proper consistency with mayonnaise. Decorate edges and centers of rings with gun. Serve on lettuce garnished salad plates, allowing 3 rings to a serving.

Serves 4.

RAISIN CARAMELLO PIE

1-1/2 cups Sun-Maid Seedless Raisins
2/3 cup water
1-1/2 cups cream
3 tablespoons cornstarch
2 tablespoons cold milk

1/4 teaspoon salt
3 eggs
1 cup chopped walnut kernels
Baked pastry shell (9-inch)
6 tablespoons granulated sugar for meringue

Rinse and drain raisins. Combine 3/4 cup sugar and water in a large saucepan and cook until a golden brown in color. Add cream and cook until sugar is dissolved, stirring continuously; remove from fire. Moisten cornstarch in milk, add salt and beaten egg yolks, and mix until well blended. Add slowly to hot cream, stirring briskly. Add raisins and nuts, return to fire, and cook until thick. Pour into baked pastry shell, cover with meringue made from egg whites and 6 tablespoons sugar and bake in moderate oven (350 degrees F.) 15 minutes. Cool before serving.

Serves 6.
RAISIN FILLED COOKIES

Filling:
- 1 cup Sun-Maid Raisins
- 1/4 cup orange juice
- 2 teaspoons finely cut fresh orange peel (yellow only)
- 1/2 cup water
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 cup finely cut walnut kernels

Glaze:
- 1 egg
- 2 tablespoons honey

To make Filling: Combine raisins with orange juice, orange peel, water, sugar and salt; bring to a boil and continue boiling until very thick. Remove from fire, add nuts, and cool.

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

To make Glaze: Beat egg white and honey together and use to brush tops. Bake in a hot oven (400 degrees F.) about 15 minutes.

Makes about 2-1/2 dozen medium sized cookies.

TOPSY-TURVY CAKE

Bottom of Pan:
- 2 tablespoons butter
- 1/2 cup brown sugar (packed)
- 1/4 cup water
- 3/4 cup Sun-Maid Raisins
- 1/2 cup finely cut citron
- 1/2 cup quartered candied cherries
- 1/2 cup walnut kernels

Batter:
- 3/4 cup white sugar
- 1/4 cup shortening
- 1/2 cup butter
- 1/2 cup dark molasses
- 2 eggs
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1 teaspoon soda
- 3/4 cup boiling water

Bottom of Pan: Melt butter in bottom of pan or casserole (about 7 x 10½ x 2 inches), add sugar and water and blend. Combine fruits and nuts and distribute evenly over sugar mixture.

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

Serves 10.
HOUSEWIVES have long been acquainted with the fine quality of Sun-Maid Nectars and Sun-Maid Puffed Raisins in the familiar Red and Blue Cartons. Now these raisins in slightly smaller size are offered in the new economy two and four-pound cellophane bags.

Sun-Maid Nectars and Sun-Maid Puffed, the only "Thermo-Jell'd" Raisins, are noted for flavor and lasting freshness. In addition to "Puffed" and "Nectars" type raisins, Sun-Maid also offers in cartons the old style raisins—Sun-Maid Seedless and Sun-Maid Seeded Muscats. "Market Day Special," the famous bargain bag, offers thrifty buyers big value in good raisins.