EVEN GOOD COOKS get better results with Watkins pure food extracts and spices
Beat egg yolks until creamy. Slowly stir in sugar, beat well. Add sifted dry ingredients alternately with the cream. Add flavoring. Fold in beaten egg whites.

Bake in two buttered 8-inch layer cake tins and bake about 25 minutes in 375 degree oven. Use any frosting.

**WATKINS CREAM CAKE**

4 eggs
1 1/2 cups granulated sugar
1 1/2 cups sifted pastry flour
1 1/2 teaspoons Watkins Baking Powder
1/2 teaspoon salt
1 cup whipping cream
1 1/2 teaspoons Watkins Vanilla or Lemon Extract

Beat egg yolks until creamy. Slowly stir in sugar, beat well. Add sifted dry ingredients alternately with the cream. Add flavoring. Fold in beaten egg whites.

Bake in two buttered 8-inch layer cake tins and bake about 25 minutes in 375 degree oven. Use any frosting.

**WATKINS TWO EGG CAKE**

1/2 cup butter
1 1/4 cups granulated sugar
2 eggs, whites folded in last
3/4 cup milk
2 cups sifted pastry flour
3 teaspoons Watkins Baking Powder
1/4 teaspoon salt
1 1/2 teaspoons Watkins Lemon or Vanilla


**WATKINS COCOA FROSTING (UNCOOKED)**

1 egg
2 cups (scant) confectioners’ sugar
2 1/2 tablespoons Watkins Cocoa
2 teaspoons soft butter
1/8 teaspoon salt
1 tablespoon cream
1 1/2 teaspoons Watkins Vanilla

Beat egg until foamy and blend all ingredients except cream and Vanilla, stirring vigorously. Add the cream and Vanilla and beat until right consistency to spread.

**REFRIGERATOR VANILLA ICE CREAM**

2 teaspoons gelatin dissolved in 1/2 cup cold water
1 3/4 cups evaporated milk, scald
1/2 cup sugar
1 1/2 cups whipping cream

Stir softened gelatin in hot milk. Stir in sugar, cool. Add Vanilla. Turn into tray. When mixture starts to thicken, stir lightly into whipped cream. Return to partly freeze, 1 1/2 hours, then beat well, and continue freezing 3 to 4 hours.

For Chocolate Ice Cream: Add 2 squares of chocolate to hot milk.
For Fruit Ice Cream: Add 1 cup sweetened mashed ripe fruit to gelatin and milk when cooled.
For Pecan Brittle Ice Cream: Add 1 cup ground candy to mixture when adding whipped cream.
WATKINS SMALL TEA CAKES

3 cups sifted pastry flour  1/2 cup butter  1/2 teaspoon Watkins Almond
3 teaspoons Watkins Baking Powder  1 1/2 cups sugar  Watkins
Baking Powder  1 cup milk  Vanilla
1/4 teaspoon salt  1 teaspoon Watkins Almond

Sift the flour, Baking Powder and salt three times. Cream the butter well, slowly add the sugar and beat to a creamy consistency. Add the flour alternately with the milk and mix thoroughly. Add flavoring and fold in the beaten egg whites. Bake in a greased pan 15x9 in moderate oven 35 to 40 minutes. When cold cut in fancy shapes, diamonds, crescents, triangles. For Tea Cake frosting use Watkins Green, also Yellow Color Mixture. Decorate the cakes with pieces of candied cherry, pineapple, citron, or chopped pistachio or walnut meats. The cakes may be covered with frosting and sprinkled with Watkins Coconut.

WATKINS CUP CAKES

1/2 cup butter  2 1/2 teaspoons Watkins Baking Powder  1 1/2 teaspoons Watkins Lemon, Vanilla or Extract
1 cup sugar  3 egg yolks  2 1/3 cup milk  1 teaspoon Almond Extract
2 cups sifted pastry flour  3 egg whites  

Cream the butter, slowly add the sugar. Add beaten egg yolks. Add sifted dry ingredients alternately with the milk. Add flavoring and stiffly beaten egg whites. Approximate yield about 24 cakes. Bake in 375 degree oven about 25 minutes. Use Watkins Coconut, Cocoa or Maple Frosting.

ANGEL FOOD CAKE

2 cups egg whites—chill eggs and leave at room temperature for 1 to 2 hours 1 teaspoon Watkins Vanilla

Beat the eggs partly, then add Cream of Tartar and beat stiff, but not dry. Fold in the sifted sugar 2 tablespoons at a time, and add flavoring. Lightly fold in the flour, using sifter, release small amount at a time. Add cold water. Pour into an ungreased angel cake tin. (Let a little cold water in the cake tin, turn pan over without drying, then add batter). Use a whisk beater, not an electric or rotary one. Bake in moderate oven 350 degree F. 50 to 55 minutes. Use boiled white frosting and cover with Watkins Shredded Coconut.

The same recipe may be used for Chocolate Angel Food Cake. Take out 4 tablespoons of flour and add the same amount of Watkins Cocoa.

If gas have cake pan six inches from bottom of oven.

For Small Angel Food Cake

Use one half of above recipe. Bake in ungreased 9-inch tube pan, 35 minutes in 350 degree oven. Invert cake tin until cold. Use powdered sugar or frosting.
SUGAR COOKIES

2/3 cup butter or other shortening
1 1/2 cups sugar
2 eggs, unbeaten
2 teaspoons Watkins Vanilla
3 1/2 cups sifted pastry flour
2 1/2 teaspoons Watkins Baking Powder
4 teaspoons milk

Cream the butter thoroughly, slowly add sugar and beat well. Add eggs, one at a time and beat. Add flavoring. Sift dry ingredients, add alternately with milk. Blend well. Chill the dough overnight. Roll 1/4 inch thick, use lightly floured cutter. Sprinkle with granulated sugar. Bake on a greased baking sheet in hot oven, 400 degrees, about 10 minutes.

WATKINS VANILLA ICE CREAM

1 cup milk
1 cup sugar, scant, if less sweet is desired
3 cups cream
5 egg yolks
1/8 teaspoon salt

Scald milk and one half of cream in double boiler. Beat egg yolks, and salt and sugar. Slowly stir in milk. Cook over hot water about 5 minutes until mixture coats a spoon, stir constantly. When cold stir in remaining cream and Vanilla. Use hand freezer.

WATKINS SPICE FRUIT COOKIES

1 cup white or light brown sugar
1/2 cup butter or other shortening
2 eggs
2 cups sifted flour
1 cup uncooked oatmeal
1/2 cup Watkins Orange Nectar Syrup
1 teaspoon Watkins Baking Powder
1 teaspoon Watkins Cinnamon
1/2 teaspoon Watkins Allspice
1/2 teaspoon Watkins Nutmeg
1/2 teaspoon Watkins Cloves
1 cup seedless raisins, (boil in a little water, drain, dry and mix with a little of the flour)

Prepare as for any cookie mixture and drop by spoon on a greased baking sheet. Bake about 14 minutes in a 350 degree oven. Will make about 70 cookies.

WATKINS SPICE CAKE

1/2 cup butter
1 cup sugar
2 eggs
1/2 cup cold coffee (strong)
2 cups sifted pastry flour
3 teaspoons Watkins Baking Powder
1 teaspoon Watkins Cinnamon
1/3 teaspoon salt
1/4 teaspoon Watkins Cloves and Allspice
1 teaspoon Watkins Vanilla

Cream butter, slowly add sugar, beat well. Add egg yolks stirring constantly, and coffee. Add dry ingredients which have been sifted together four times. Beat several minutes. Fold in beaten egg whites. Bake in two layers in 375 degree oven, 25 minutes. Use boiled white frosting.
**WATKINS VANILLA PUDDING SAUCE**

1 egg  
2 tablespoons butter  
2 cups powdered sugar  

Beat egg yolk, stir in melted butter, then sugar. Slowly stir in cream, add Vanilla. Blend well.

**WATKINS PRIZE SPONGE CAKE**

1 cup sifted pastry flour  
½ cup granulated sugar  
½ teaspoon Cream of Tartar  
¼ teaspoon salt  
1 teaspoon Watkins Vanilla  

Sift flour once, measure. Add Cream of Tartar, salt, sift with flour 4 times. Boil sugar and water without stirring to soft ball. Pour hot syrup over stiffly beaten egg whites, beat constantly, continue beating 5 minutes. Add beaten egg yolks. Slowly fold in flour. Pour into angel tin, do not grease. Bake about 50 minutes in moderate oven. Use boiled white frosting and Shredded Coconut.

**WATKINS COCONUT PUDDING**

2 cups Watkins Shredded Coconut  
6 tablespoons fine bread crumbs  
1½ teaspoons Watkins Vanilla or Lemon  

Beat the egg yolks and blend in the sugar. Add the beaten egg whites, milk, Coconut, crumbs and raisins. Add the salt, butter and flavoring and pour into a buttered pudding dish. Set in a pan with a little hot water and bake about 40 minutes. Serve plain or with cream.

**WATKINS CREAM PIE**

3 eggs, well beaten  
2 tablespoons sifted flour  
Pinch of salt  

Beat eggs, stir in the flour, sugar and salt sifted together. Slowly stir in the hot milk. Add the butter. Cook in a double boiler stirring constantly until the mixture thickens. Cool. Add Vanilla. Pour into baked pie shell. One half cup Watkins Shredded Coconut may be added to the custard when adding the Vanilla. Whipped cream with ¼ teaspoon Watkins Vanilla may be used to top the pie.
TRY THESE TASTY RECIPES
BY ELAINE ALLEN

WATKINS COCOA BARS

2 cups sifted flour
3 tablespoons Watkins Cocoa
2 eggs, well beaten
1 cup granulated sugar
1/2 cup shortening

Cream the butter, slowly stir in the sugar and shortening. Stir in the eggs, Cocoa, and Baking Powder, and sift together twice and blend well. Add vanilla and nuts. Pour into a greased, lightly floured 9x9 pan. Bake about 25 minutes in a moderate oven, 350 degrees. Use Watkins Cocoa Frosting.

WATKINS COCOA BARS

1/2 cup butter or other shortening
2 cups sifted flour
3 eggs, well beaten
1 cup granulated sugar
1/2 cup shortening

Cream the butter, slowly stir in the sugar and shortening. Stir in the eggs, Cocoa, and Baking Powder, and sift together twice and blend well. Add vanilla and nuts. Pour into a greased, lightly floured 9x9 pan. Bake about 25 minutes in a moderate oven, 350 degrees. Use Watkins Cocoa Frosting.

THE J. R. WATKINS COMPANY, WINONA, MINNESOTA

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