Ways of Using Whitman's Marshmallow Whip for preparing delicious marshmallow desserts
Ways to Use Marshmallow Whip

At the first sight and taste of Marshmallow Whip every clever housekeeper grows enthusiastic. Its possibilities in making new, dainty and economical desserts seem to be unlimited, and we are daily hearing of new uses that are made of Whip.

Just as it comes from the jar it is ready to serve over chocolate pudding, Brown Betty or other puddings, over baked apples and other fruit desserts, over gelatine, and it simply makes a new and more attractive dish of all these old favorites.

It can readily be thickened by stirring into it sugar or cocoa or chocolate for use in making icing for cakes or filling for cracker sandwiches.

It can be thinned by adding a small quantity of fruit syrup or of cream or milk.

The following recipes for using Marshmallow Whip have all been carefully tested and all of them are recommended.

Any good cook can point out dozens of uses of Marshmallow Whip that are not mentioned here. These are merely by way of suggestions.

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RECIPES

Apple Marshmallow Snow

White of one egg
1 grated apple
½ cup Marshmallow Whip
½ teaspoonful vanilla

Beat the white of egg till light, now add the marshmallow and vanilla and the grated apple and beat till light and feathery; pour in tall, slender glasses, serve ice cold.

Orange Marshmallow Cream

Peel three medium-sized oranges, cut them very fine and mix with one-half cup sugar; let stand one hour. Dissolve two heaping tablespoonfuls of cornstarch in a little cold milk, then stir it into one quart of boiling milk and cook until sufficiently thick.

When cold, whip in one-half cup of Marshmallow Whip, beat very hard and pour over the oranges and serve cold.

For Icing Cakes

4 tablespoonfuls of Marshmallow Whip
4 tablespoonfuls of XXXX sugar

Work thoroughly together and spread on cake when cake is cold.
Pineapple Charlotte

\[ \frac{1}{2} \text{ cup of Marshmallow Whip} \]
\[ \frac{1}{2} \text{ cup of whipping cream} \]
\[ \frac{1}{4} \text{ cup of shredded pineapple} \]

Beat cream until quite firm. Now whip in the marshmallow and then the shredded pineapple. Serve in charlotte cups or sherbet cups.

Meringues

Marshmallow Whip may be used for making meringues for pies, puddings and desserts of all kinds.

To make a nice meringue beat the white of one egg quite firm, add half cup XXXX sugar and half cup of Marshmallow Whip and beat very hard. This is sufficient for three pies. This meringue can be browned in the oven.

Marshmallow Wine Sauce

3 tablespoonfuls Marshmallow Whip
2 tablespoonfuls sherry wine
6 tablespoonfuls cream

Whip all the ingredients together and serve as a thin sauce on puddings of most any kind.
Marshmallow Whip Sandwiches
for Afternoon Luncheon

3 tablespoonfuls Marshmallow Whip
2 tablespoonfuls chopped black walnuts
3 teaspoonfuls Instantaneous Chocolate

Mix thoroughly together and spread on unsweetened crackers.

This may be spread on thin slices of bread for children's lunches.

Imperial Rice

Wash half cup of rice. Boil in one quart water (hot preferred) and cook ten minutes. Draw off the water, add one pint of milk and cook in a double boiler one hour. Dissolve half package of granulated gelatine in half cup of cold water and stir over fire until thoroughly dissolved. Color gelatine with Damask rose (pink) color paste and stir into the rice. Add one cup of sugar, half teaspoonful of salt; stir rice until it thickens, add one teaspoonful of almond extract, one cup of Marshmallow Whip and beat the mixture well. Put in mould and stand on ice or in a cool place until firm. Serve with whipped cream or Marshmallow Whip.
Marshmallow Walnut Filling

5 tablespoonfuls Marshmallow Whip
4 tablespoonfuls chopped walnuts
White of one egg beaten
½ cup of XXXX sugar
4 tablespoonfuls of Instantaneous Chocolate

Mix all together and spread on cake. This is sufficient for a three-layer cake.

Marseilles Layer Cake

3 eggs
½ pint of powdered sugar
½ pint of pastry flour
A level teaspoonful of baking powder
½ cupful of Marshmallow Whip
4 tablespoonfuls of black coffee
¼ pound of blanched chopped almonds

Separate the eggs; beat the yolks, adding gradually the sugar; when very light fold in the well-beaten whites of the eggs and sift in the flour and baking powder. Bake in two small layer-cake pans. When cold put the Marshmallow Whip into a bowl, add the coffee and nuts, mix thoroughly; put all this in one layer between the cakes, and dust the top with powdered sugar.
Marshmallow Filling

½ pint of Marshmallow Whip  
3 sliced bananas  
½ pint of chopped almonds and English walnuts, mixed  
4 tablespoonfuls of cream

Beat the Marshmallow Whip, add the cream and nuts, then carefully the bananas, and put it in two layers between the cakes. Dust the top with powdered sugar or ice with chocolate icing.

Marshmallow Cream Pie

6 eggs  
Their weight in sugar and half their weight in flour  
The juice and rind of one lemon

Separate the eggs, beat the yolks and the sugar until very light, add the juice and rind of the lemon, then fold in the well-beaten whites, and carefully sift in the flour. Bake in a shallow baking pan.

Chocolate Marshmallow Filling

1 square of chocolate  
4 tablespoonfuls of sugar  
½ pint of Marshmallow Whip  
4 tablespoonfuls of water

Melt the chocolate, add the sugar and
water, stir and boil for a minute and work it slowly into the Marshmallow Whip.

**Marshmallow Cream Cakes**

4 level tablespoonfuls of butter  
½ pint of water  
½ pint of sifted flour  
3 eggs  
½ pint of Marshmallow Whip  
½ pint of mixed chopped nuts  
4 tablespoonfuls of cream or syrup

Put the water and butter in a sauce-pan over the fire; when boiling add hastily the flour; stir until you have a smooth dough. Take from the fire, and when slightly cool, break in one egg, beat thoroughly; break in a second, beat, and then the third; beat ten minutes, cover and stand aside for two hours. Drop by tablespoonfuls in a greased shallow pan, far enough apart so that the cakes will not touch each other. Bake in a moderate oven forty-five minutes, until the cakes are light and hollow. Put the Marshmallow Whip into a bowl, add the cream or syrup, beat and stir in the nuts. Make an opening at the side of each cake, put in a teaspoonful of the marshmallow mixture, dust them with powdered sugar and they are ready to serve.
Caramel Cake

2 eggs
\( \frac{1}{2} \) cupful of butter
\( 1 \frac{1}{2} \) cupfuls of granulated sugar
1 cupful of water
\( 2 \frac{1}{2} \) cupfuls of flour
4 level teaspoonfuls of baking powder

Beat the eggs, without separating, until very light. Cream the butter, add the sugar, and when light add the well-beaten eggs. Sift the flour and baking powder, add it and the water alternately. Bake in three layers. When cold put together with

Cream Marshmallow Filling

\( \frac{1}{2} \) pint of Marshmallow Whip
4 tablespoonfuls of sugar
4 tablespoonfuls of water
A teaspoonful of vanilla

Boil the sugar and water together until you have four tablespoonfuls of syrup; let this cool, add the vanilla, and then beat it into the Marshmallow Whip and it is ready to use. If you use rock candy or any of the manufactured syrups, use four tablespoonfuls to each half-pint of Marshmallow Whip. When the cakes are done and cold, put them together with a thick layer of this filling. Dust the top with powdered sugar.
Filling

The yolks of 3 eggs
½ pint of Marshmallow Whip
½ cupful of sugar
1 pint of milk
1 level tablespoonful of cornstarch
A teaspoonful of vanilla

Put the milk in a double boiler. Beat the yolks of the eggs and the sugar together. Moisten the cornstarch with a little cold milk, add it to the hot milk, cook until slightly thick, then add it gradually to the sugar and yolks, return it to the double boiler and cook like a soft custard until it coats a knife blade. Take it from the fire, add a teaspoonful of vanilla and stir in slowly the Marshmallow Whip. When ready to serve, put one-half the cake in the centre of a platter, pour in a goodly layer of the filling, put on top the other half of the cake and pour over it the remaining filling. Serve at once.

Nougat Filling

½ pint of Marshmallow Whip
2 tablespoonfuls of syrup
¼ pound of almonds, blanched, shredded and slightly browned

Add the syrup to the Marshmallow Whip,
mix thoroughly and stir in the almonds. Put this in two layers between the cakes. Dust the top with powdered sugar.

**Chocolate Marshmallow Sauce**

1 pint of milk  
2 squares of chocolate  
$\frac{1}{4}$ cupful of sugar  
A teaspoonful of vanilla  
$\frac{1}{2}$ pint of Marshmallow Whip  
1 level tablespoonful of cornstarch

Put the milk in a double boiler; add the chocolate and sugar. When the chocolate has melted add the cornstarch, moistened in a little cold milk; cook, stirring constantly, for five minutes, then cover the kettle and let it cook five minutes longer; take from the fire, and when cool stir it gradually into the Marshmallow Whip.

**Chocolate Sauce to Serve with Vanilla Ice Cream**

Melt one square of chocolate with four tablespoonfuls of sugar and four of water, and stir it into a half pint of Marshmallow Whip, or use six tablespoonfuls of chocolate syrup.
Caramel Filling

$\frac{1}{2}$ pint of Marshmallow Whip
$\frac{1}{2}$ cupful of thick cream
$1 \frac{1}{2}$ cupfuls of sugar
A level tablespoonful of butter

Put a half cupful of the sugar into an iron saucepan over the fire and stir it until it melts and turns brown; take it from the fire, add the butter, cream and the remaining quantity of sugar; stir it over the fire until thoroughly mixed, and boil, without stirring, until you can roll it in a ball when it is dropped in cold water. It should cook at least five minutes. Take it from the fire, stand the pan in another of cold or ice water, and beat until the mixture begins to thicken; then stir in the Marshmallow Whip; put this between the layers and dust the top with powdered sugar.

Lemon Cup Cakes

$\frac{1}{2}$ pound of butter
$1 \frac{1}{2}$ cupfuls of granulated sugar
1 cupful of milk
$2 \frac{1}{2}$ cupfuls of flour
4 eggs
4 level teaspoonfuls of baking powder

Separate the eggs; beat the butter to a cream, add the sugar, then the yolks of the
eggs; when very light add the milk and flour and baking powder, sifted alternately. Beat thoroughly, stir in the well-beaten whites and bake in small custard cups in a moderate oven twenty-five minutes. When done glace them with the white of one egg slightly beaten with a teaspoonful of powdered sugar. Beat a half pint of Marshmallow Whip and four teaspoonfuls of lemon syrup until smooth; spread the cakes with this, dust them thickly with chopped pistachio nuts and put a maraschino cherry on the top of each. Serve as dessert.

**Fairy Sandwiches**

Butter the bread before cutting off the slice. Cut the slices into rounds the size of a silver dollar. Beat a half pint of Marshmallow Whip with an equal quantity of chopped dates, figs and raisins, mixed. Spread this in a thin layer over half the rounds, cover with another round, pressing them lightly together. Serve with chocolate or coffee. These take the place of cakes at afternoon teas or small evening affairs.

**Fairy Marguerites**

Mix a half cupful of chopped nuts with a cupful of Marshmallow Whip; put a table-
spoonful in the centre of a cracker or wafer. Beat the whites of two eggs until light, add two tablespoonfuls of powdered sugar, beat until fine and glossy, spread a thin layer over the marshmallow mixture, dust thickly with powdered sugar and brown quickly in the oven. Serve cold. These are attractive sweets to serve with ice cream, or they may be served alone as dessert.

**Marshmallow Tarts**

Put a teaspoonful of quince, guava or crab apple jelly in the centre of a square cracker, cover it with Marshmallow Whip, then with a meringue made according to the preceding recipe; dust thickly with sugar and stand them in a hot oven just a moment to brown.

**Stuffed Dates**

Chop sufficient pecan meats to make a half pint, add twenty-four almonds, blanched and chopped, and sufficient Marshmallow Whip (about two tablespoonfuls) to bind the nuts together. Remove the stones from a pound of Fard dates, fill the space with the nut mixture, close the dates and roll them in crystallized or granulated sugar.
Golden Sauce

1 pint of milk
The yolks of 4 eggs
¼ cupful of sugar
½ pint of Marshmallow Whip
A teaspoonful of vanilla

Put the milk in a double boiler over the fire; add the yolks and sugar, beaten together, cook like soft custard until the mixture coats a knife blade. Take from the fire, add the vanilla, gradually beat in the Marshmallow Whip, and stand aside to cool.
Whitman’s Cocoa

Our Cocoa is made from the same high grade cocoa beans as Instantaneous Chocolate and the same skill and care are exercised in every step of its manufacture. These are the chief factors in making a perfect cocoa for home use; first the selection of beans from the best that the tropics produce and mixing them skillfully so as to blend their various virtues into a fragrant and palatable powder.

A portion of the cocoa butter has been pressed out of all cocoa. This constitutes the difference between cocoa and chocolate. Many cocoas are treated by the so-called “Dutch” process. This consists of treating the cocoa with an alkali which partly changes the fatty material contained in it to a soap-like substance, thus making the
cocoa mix more readily in water without, however, really increasing its solubility. Whitman's Cocoa is not treated by this alkali process. Its solubility depends upon the fineness of the powder and its freedom from the woody, indigestible portion of the bean. Analysis shows that it is free from alkali and free from starch, arrow-root and other cheapening substances.

Whitman's Cocoa is put up in distinctive half-pound tins, hexagonal in shape. It is highly recommended for home use.

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