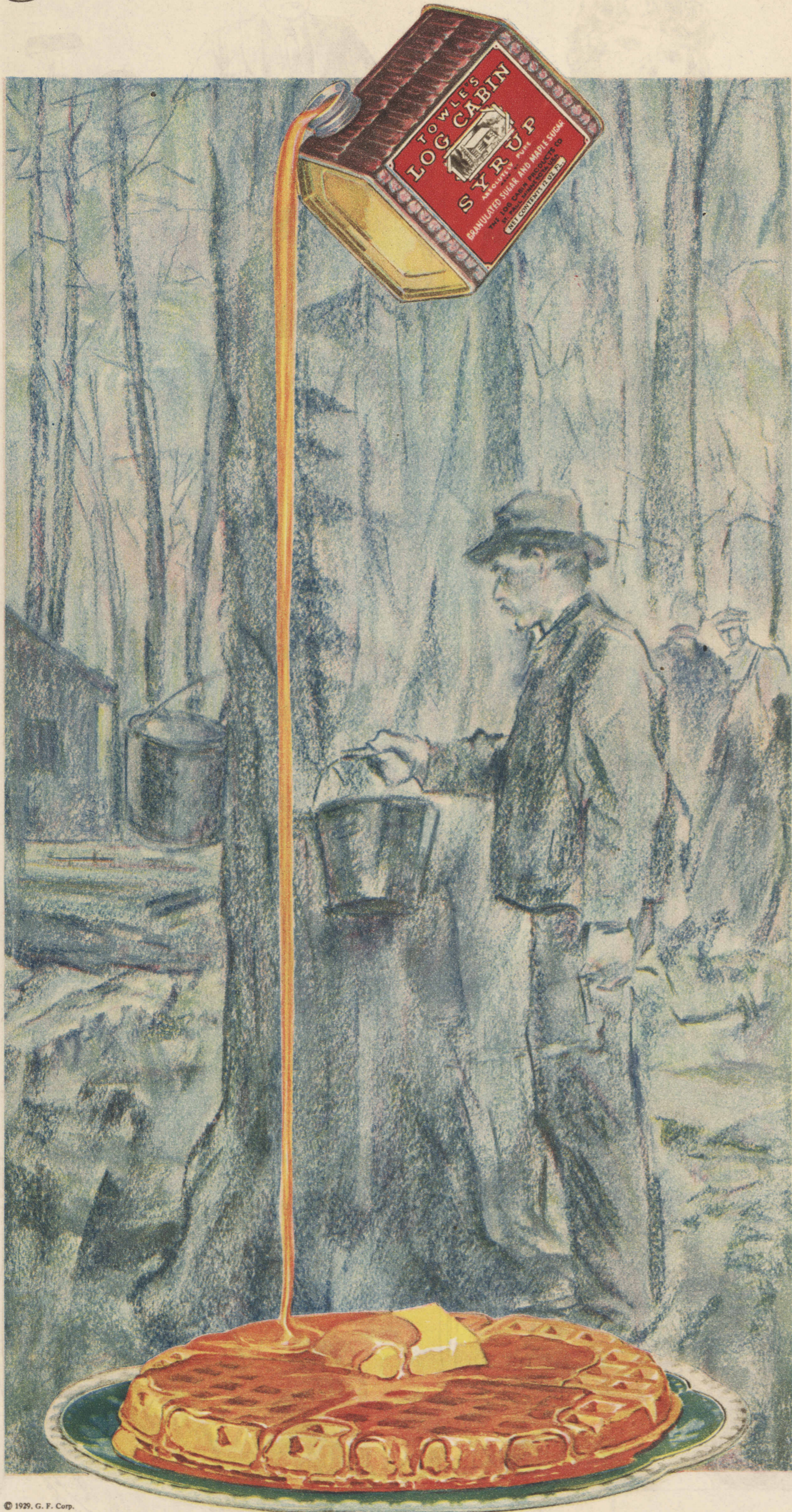


This LOG CABIN holds double maple goodness for dozens of delicate desserts—



YOU know the genuine goodness of New England maple! Imagine it blended with the savory rich sugar from Canadian maple groves—the two smoothed to mellow deliciousness with pure Southern cane!

Can you imagine this *double* goodness poured over golden hot cakes or waffles?

And are you aware that this wonderful twin-maple flavor can form the foundation for dozens of delightfully different desserts?

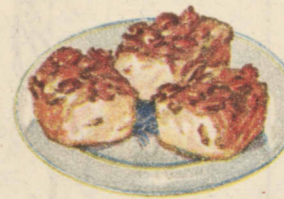
Cakes and cookies, pies and puddings and pastries—desserts so easy to make—each a masterpiece of maple goodness—rich, delicate, flavorful!

Each *twice* as good with Log Cabin's double-maple goodness.

Here's a free book of Log Cabin Recipes

Fill in the coupon, please, so that we can mail you your copy of "Maple Delicacies," a book of delicious recipes.

And be sure to order an extra tin of Log Cabin *today* so you'll have plenty when the book arrives!



MAPLE CURLIQUE BISCUITS

2 cups sifted Swans Down Cake Flour; 2 teaspoons baking powder; 1/2 teaspoon salt; 2 tablespoons sugar; 6 tablespoons butter or other shortening; 3/4 cup milk (about); 1/2 cup nut meats, coarsely chopped; 1 1/2 cups Log Cabin Syrup.

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in 2 tablespoons butter. Add milk gradually until soft dough is formed. Roll 1/2 inch thick on slightly floured board, keeping edges straight. Dot with remaining butter, sprinkle with 1/2 of nuts, and roll as for jelly roll. Cut in 1-inch slices. Pour syrup into well-greased pan. Sprinkle with remaining nuts, and place biscuits on top, cut-side down. Bake in hot oven (425° F.) about 35 minutes. Turn out on plate immediately. Makes 8 biscuits.

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2 tablespoons Log Cabin Syrup; 2 tablespoons butter, melted; 1/4 teaspoon cinnamon; 6 slices toast.

Combine syrup, butter, and cinnamon. Brush on toast and reheat in oven or under low broiler flame 3 minutes. Cut in triangles or strips. Makes 12 triangles.



LOG CABIN MINCE TARTS

1/2 cup Log Cabin Syrup; 1 cup raisins, finely chopped; 2 cups tart apples, finely chopped; 1/4 teaspoon salt; 1 recipe Pie Crust.

Combine syrup, raisins, apples, and salt. Mix thoroughly. Roll pastry to 1/8-inch thickness on slightly floured board. Cut with 4- or 5-inch floured cookie cutter and fit carefully into muffin or patry pans. Fill pastry lined pans with fruit mixture. Moisten edges of pastry with cold water. Cut additional circles of pastry large enough to cover tarts, making several small incisions in each to permit escape of steam. Place upper crust on filled lower one. Press edges together, then with sharp knife trim off surplus pastry. Again press edges together with fork dipped in flour. Bake in hot oven (425° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 15 minutes longer. Makes 6 to 8 tarts.



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MAPLE FRANGO (A quickly frozen ice cream)

1 cup Log Cabin Syrup; 8 egg yolks, beaten until thick and lemon-colored; 2 cups cream, whipped.

Heat syrup in double boiler. Pour a small amount of syrup over egg yolks, stirring vigorously. Return to double boiler and cook until slightly thickened, stirring constantly. Cool. Fold in whipped cream. Cool. Freeze, using 8 parts ice to 1 part salt. Turn very slowly at first. When stiff, remove dasher, cover tightly, and repack in 4 parts ice to 1 part salt. Serves 6.



FRENCH TOAST

1 egg, slightly beaten; 1/2 cup milk; 1/4 teaspoon salt; 3 three-fourths-inch slices bread, cut in triangles.

Combine egg, milk, and salt. Dip slices of bread in mixture and fry in deep fat (390° F.) 2 minutes, or until golden brown. Drain on unglazed paper. (Slices may also be sautéed in hot fat on griddle.) Serve with Log Cabin Syrup. Makes 6 triangles.



LOG CABIN UPSIDE DOWN CAKE (3 egg yolks)

2 cups sifted Swans Down Cake Flour; 2 teaspoons baking powder; 1/2 cup butter or other shortening; 1 cup sugar; 3 egg yolks, well beaten; 3/4 cup milk; 1 teaspoon vanilla; 3/4 cup Log Cabin Syrup; 1 tablespoon butter, melted; 1 cup pecan meats.

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Combine syrup and butter. Pour into greased, paper-lined pan, 8 x 8 x 2 inches. Sprinkle with nuts. Pour over contents of pan. Bake in moderate oven (350° F.) 50 to 60 minutes. Loosen cake from sides and bottom of pan with spatula. Serve upside down on dish, with nuts on top. Garnish with whipped cream, if desired.



All measurements are level.

FILL IN COMPLETELY—PRINT NAME AND ADDRESS

THE LOG CABIN PRODUCTS COMPANY, Hoboken, New Jersey
Kindly send me a free copy of "Maple Delicacies."

C. T. D.

Name

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City State

LOG CABIN SYRUP