Another Eighteen Unusual Recipes
These are really unusual recipes

They are something different. Each one has been tested by people who love good things to eat and we have included in this booklet only those recipes where the verdict rendered was "Mmmm, isn't that good!"

The secret of them all is that they are simple recipes and if followed exactly, can be made by the most inexperienced cook. Unusual and perfectly delicious results are obtained, through the choice of different kinds of Jack Frost Sugars. These recipes illustrate perfectly how the right kind of Jack Frost Sugar in the right place makes eating an exciting adventure instead of a routine activity.
**OATMEAL ALMOND PETITS FOURS**

- 8 egg yolks
- 8 egg whites
- 1/2 cup Jack Frost Granulated Sugar
- 1/2 cup almonds
- 1/2 cup ground rolled oats
- 2 cups pastry flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Grind the oatmeal in the food grinder. Blanch and grind the almonds, reserving a few to decorate the petits fours. Add the Jack Frost Granulated Sugar gradually to the beaten egg yolks; then add the ground almonds, the flour and baking powder sifted together, the ground rolled oats and the flavoring. Fold in the stiffly beaten egg whites and bake in shallow pans in a moderate oven. When cool cut in strips 1 1/2 inches thick in oblongs. Cover each cake with Butter Cream Frosting and place an almond in the center of each, or cover the tops with shaved almonds.

**Butter Cream Frosting**

- 1 cup Jack Frost Confectioners’ Sugar
- 2 tablespoons butter
- 1 tablespoon water, milk or cream
- 1 teaspoon vanilla

Cream the Jack Frost Confectioners’ Sugar and the butter. Add the water, milk or cream, and the vanilla flavoring to make the right consistency to spread.

**EMERALD JELLY**

- 1 peck apples
- Jack Frost Granulated Sugar
- 1 bunch mint leaves
- Green coloring

Wipe the apples, cut in quarters and remove the cores. Add boiling water to barely cover the apples, and cook slowly in a covered preserving kettle until soft. Drain in a jelly bag. To each quart of the drained apple juice, allow three cups Jack Frost Granulated Sugar, heated in shallow pans in the oven.

Cook the apple juice and the crushed mint leaves and stalks for twenty minutes, then strain. Heat to the boiling point, add the Jack Frost Granulated Sugar which has been heated, and let boil until it jells. Tint with green food coloring. Pour into hot, sterilized glasses.

**CHOCOLATE TEA CAKES with MOCHA ICING**

Put chocolate in double boiler with 1/2 cup milk and egg yolks. Cook over hot water stirring constantly until smooth. Remove from fire, add Jack Frost Granulated Sugar, butter and flour alternately with the rest of the milk in which the soda is dissolved. Beat well, fold in the egg whites beaten stiffly, and vanilla. Pour into greased individual pans and bake about fifteen minutes in a 400°F oven.

**Mocha Frosting**

- 1/2 cup butter
- 1 1/2 cups Jack Frost Confectioners’ Sugar
- 1 egg yolk
- 1/2 teaspoon salt
- 1 tablespoon boiled coffee
- 1 tablespoon cocoa

Cream the butter and add 1/2 cup Jack Frost Confectioners’ Sugar gradually. Combine with beaten egg yolk, salt, coffee and cocoa. Add remaining Jack Frost Confectioners’ Sugar, working it in well.

**PENÚCHE**

- 3 cups Jack Frost Light Brown Sugar
- 1 cup cream
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 1/2 cups nut meats

Put the Jack Frost Light Brown Sugar and the cream into a saucepan and cook, stirring constantly, until a temperature of 236°F is reached. Remove from the fire, add the vanilla, and turn at once into a very slightly greased pan. When cold, turn the block of candy out of the pan and cut it into squares. Wrap each caramel in waxed paper.
APRICOT SOUFFLE with Orange Butter

3/4 pound dried apricots 4 tablespoons Jack Frost Granulated Sugar

Wash the fruit; cook it in enough water to cover, then press through a strainer. Separate the yolks from the whites of eggs, beat the yolks until of a lemon color, add the Jack Frost Granulated Sugar and then the fruit.

Mix well and fold in the beaten whites. Put in a buttered baking dish set in a pan of hot water on the floor of the oven and let cook 15 minutes. Serve immediately. Makes 6 portions.

Orange Butter

1 cup Jack Frost Powdered Sugar
Grated rind of one orange
Orange juice
3/4 cup melted butter

Cream the butter and the Jack Frost Powdered Sugar together. Add the grated rind and enough of the orange juice to make the butter of a good consistency to spread. Serves 6 persons.

GRAPEFRUIT MERINGUE PIE

1 1/2 grapefruit (juice)
1/2 lemon
1 1/2 cup Jack Frost Granulated Sugar
1 cup hot water
2 egg yolks
2 tablespoons cornstarch
1 teaspoon butter

Mix the cornstarch and the Jack Frost Granulated Sugar, and add the boiling water, stirring constantly. Cook until smooth and clear; add the butter, slightly beaten egg yolks, and strained fruit juices. Cool; pour into a baked shell and cover with a meringue made with stiffly beaten whites of two eggs, 2 tablespoons Jack Frost Powdered Sugar and 1 teaspoon lemon juice. Bake 15 minutes in a slow oven until set and delicately browned.

OMELETTE SOUFFLE with FRESH STRAWBERRIES

6 egg whites
3/4 pound Jack Frost Confectioners' Sugar
1/2 teaspoon vanilla
1 pint firm, ripe strawberries
3/4 pound Jack Frost Confectioners' Sugar (for berries)

Whip the egg whites until very stiff and dry. This is very important and when the bowl with the beaten egg whites may be turned upside down without any of the egg whites dropping out, they are beaten sufficiently. Add two ounces of Jack Frost Confectioners' Sugar to the beaten egg whites, whipping well during this process, and add the other two ounces of Jack Frost Confectioners' Sugar to the egg yolks in another bowl. Add vanilla to the egg yolk mixture and beat well until perfectly smooth. Very slowly add the egg yolk mixture to the beaten egg whites, stirring all together until well mixed. Take a large platter and grease it with a little butter which must be rubbed all over the bottom of the platter. Dust with one-half teaspoon Jack Frost Confectioners' Sugar and pile the omelette mixture on the platter, retaining a little of the mixture to decorate the omelette just before placing it in the oven. Place the platter with the omelette on another platter a little larger and bake in a moderate oven about 15 minutes or until of a nice golden brown color and well done. Roll the whole strawberries which have been steamed, washed, and well dried in the quarter pound Jack Frost Confectioners' Sugar and decorate the omelette in any preferred manner.

The omelette must be served immediately as it comes from the oven or it will be spoiled. Serves 6 persons.

BUTTERSCOTCH SNAPS

1 cup butter
3 teaspoons baking powder
3/4 cup Jack Frost Dark Brown Sugar
1/2 teaspoon salt
3 cups flour
1 teaspoon vanilla
1 cup chopped nuts

Melt the butter, add the Jack Frost Light Brown Sugar and stir over low flame until well blended. Cool, add well beaten eggs, flour, baking powder and salt sifted together, vanilla and chopped nuts. Stir until well mixed. Shape in a roll or square, wrap in waxed paper, place in refrigerator and chill until very firm. Slice. Brush over with a little beaten egg. Bake in a 400° F. oven ten to twelve minutes.

DATE DROP COOKIES

1 cup butter
3/4 cups Jack Frost Dark Brown Sugar
3 cups flour
3 eggs
1 teaspoon cinnamon
2 teaspoons baking powder
1 package dates, cut fine
1/2 cup chopped nuts

Cream the butter and Jack Frost Dark Brown Sugar in a large bowl. Add the eggs, one at a time, and continue to mix. Sift flour, soda, baking powder and spices. Sprinkle some of the flour over the dates and nuts. Add the dry ingredients, and when mixed, add the nuts and dates. Drop by teaspoonfuls on a cookie sheet. Bake at 400° F. for ten to fifteen minutes. Makes 60 cookies.
Caramel Syrup

1 cup Jack Frost Confectioners' Sugar
1 pint water
(boiled and added as instructed)

Place the Jack Frost Confectioners' Sugar and the two tablespoons of cold water in a saucepan on a slow fire, and cook the sugar to a golden brown, taking care not to burn the sugar. Stir constantly while cooking. When the sugar is golden brown, slowly add the half cup of cold water and allow the syrup to boil for about ten minutes. Then strain very carefully through a clean piece of muslin or jelly bag. Set aside to chill and use as directed. Leftover caramel syrup may be used as pudding sauce. Serves 6 persons.

Birthday Cake

6 eggs
8 ounces flour
8 ounces Jack Frost Granulated Sugar
2 ounces melted butter
3 ounces chopped walnuts

Beat the eggs and the Jack Frost Granulated Sugar together thoroughly with a beater on (slow) moderate fire, then slowly add the flour (sifted), melted butter and chopped nuts. Pour the mixture into a buttered mold and bake 15 minutes in 280°F oven. Allow cake to cool off, then slice in two or three layers. Fill the layers with whipped cream sweetened with Jack Frost Powdered Sugar or fill with crushed brandied fruits. Cover with Birthday Icing and decorate to taste.

Birthday Icing

3 ounces Jack Frost Confectioners' Sugar
1 white of egg
Milk

Mix well beaten white of egg with Jack Frost Confectioners' Sugar, then add a little milk to make the icing the right consistency to spread. Color with any desired food coloring. Cover the sides with sliced almonds and decorate the top as desired.
COCOA CREAM ROLL

2 eggs  
1 cup Jack Frost Fruit Powdered Sugar  
1 cup flour  
6 tablespoons cocoa  
1 teaspoon baking powder  
2 tablespoons milk  
1 tablespoon melted butter

Beat the eggs until light. Add the Jack Frost Fruit Powdered Sugar and beat again. Sift the flour, cocoa and baking powder together and fold into the egg mixture. Add the milk and the melted butter and bake in a jelly-roll pan which has been lined with greased paper. Bake in a moderate oven (350° F.) for twenty minutes. When cool, spread with whipped cream sweetened with Jack Frost Powdered Sugar and vanilla. Roll.

ORANGE CRYSTALS

Peel of 4 oranges  
1 cup Jack Frost Granulated Sugar

Remove the peel in lengthwise sections and cover with cold water. Bring to the boiling point, then allow it to cook slowly until the peel is soft and tender. Drain. Remove the fibrous inside portion leaving the thin peel. Cut into narrow strips.

Make a syrup of 1 cup Jack Frost Granulated Sugar and ½ cup water, and boil until the syrup spins a thread when tested. Cook the strips of orange peel in the syrup until the peel is clear. Remove the peel, and when cool, roll the strips in Jack Frost Granulated Sugar.

SPICED SYRUP FOR TEA

1 cup water  
½ cup Jack Frost Fruit Powdered Sugar  
1 tablespoon whole cloves  
1 inch stick cinnamon  
1 tablespoon whole cloves  
2 lemons

Heat the Jack Frost Fruit Powdered Sugar and the water to the boiling point. When the sugar is dissolved, add the spices which have been tied loosely in a bag. Boil gently to a thin syrup or 215°F. When cool add the lemon juice. Allow about 2 to 2½ tablespoons of syrup to each cup of tea. Serve with chipped ice in tall glasses. Serves 6 persons.

These recipes point the way to many others which can be made more delectable and more attractive by using the different Jack Frost Sugars—each of which is refined for a particular purpose—and each a perfect product for what it is intended.

There is no more perfect sugar than Jack Frost. It is 100% pure cane sugar. It is clean, sparkling, nutritious and a superb energy builder, as well as being a toothsome delicacy. The manufacturers of Jack Frost Sugars years ago looked far ahead, and as all scientists and merchants are doing today put their imaginations into their business and today offer to you sugars, in variety such as your mother never dreamed of—each scientifically made.
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