ICE COLD Treats

HOME MADE with Kool-Aid and C & H cane sugar
FOR I GLASS Stir 1 level teaspoon Kool-Aid and 3 heaping teaspoons C & H Pure Cane Granulated Sugar into a glass of cold water until dissolved. Use less sugar if preferred. Serve iced, or cold as desired.

FOR 2 QUARTS Dissolve contents of one package of Kool-Aid and 1 1/2 cups C & H Pure Cane Granulated Sugar in 2 quarts water; add ice. Sliced fruits make a tempting garnish.

MILK DRINKS Use milk instead of water for Milk Shake. Add ice cream to make a delicious Kool-Aid Float.

Ice Box Treats

Thirst Quenchers

FOR 2 QUARTS Dissolve contents of one package of Kool-Aid and 1 1/2 cups C & H Pure Cane Granulated Sugar in 2 quarts water; add ice. Sliced fruits make a tempting garnish.

Chocolate Lime Frostie

25 to 30 small chocolate cookies.
1 package Lemon-Lime Kool-Aid
1 tall can evaporated milk, chilled to icy crystal stage
1 envelope (1 tbsp) unflavored gelatin
1/4 cup cold water 1/2 cup hot water
3/4 cup C & H Pure Cane Granulated Sugar
3 tablespoons butter, melted

Butter a 10-inch spring form pan. Line sides with a dozen or more chocolate cookies. Crush remaining cookies, mix with butter, and place on bottom of pan, saving some for topping. Soften gelatin by soaking in cold water 5 minutes. Add hot water and stir until thoroughly dissolved. Add sugar and Kool-Aid to the mixture and stir until dissolved. Whip evaporated milk until stiff. Add the gelatin, sugar and Kool-Aid mixture to whipped milk and continue whipping until color is uniform. Pour over the cookie crumbs, making a swirl on top with spoon. Place in refrigerator and chill three or four hours.
FROZEN Dessert  
(Automatic Refrigerator)

1 pkg Kool-Aid (any flavor)  2 cups milk  
1 cup C & H Pure Cane  1 cup heavy cream  
Granulated Sugar

1. Dissolve Kool-Aid and sugar in milk; turn into freezing tray and freeze ¾ to 1 hour (until slushy).
2. Whip cream (well chilled) until stiff.
3. Add partly frozen Kool-Aid mixture to whipped cream and whip just enough to mix well, but keep cold as possible.
4. Return quickly to freezing tray and freeze at coldest point. Requires no more stirring. When frozen, set control back to normal. Makes over one quart.

If desired lighter, beat 2 egg whites fluffy with 2 tablespoons C & H Pure Cane Granulated Sugar and fold into above mixture before final freezing.

Full-Flavored PUNCH

Stretch out expensive, hard-to-get fruits. Use half as much fruit as normally. Instead, just add enough C & H Pure Cane Granulated Sugar and just enough Kool-Aid to impart the sweet, tangy flavor you enjoy.
**CHERRY Meringue PIE**

(Have baked pie shell ready)

1 pkg. Cherry Kool-Aid  ½ tsp. flavoring extract  
4 level tbsp. cornstarch  
2 level tbsp. flour  
1 level tbsp. butter  
2 cups boiling water  
½ cup cold water  
⅛ cup cold water  
⅛ tsp. flavoring extract (almond or lemon)

Mix cornstarch, flour, sugar and salt. Whip yolks of 2 eggs in the ½ cup cold water, and add to dry mixture, mixing well. Add butter and the 2 cups boiling water, cook and stir constantly until it thickens. Remove from fire, then add the Kool-Aid and flavoring, stirring well. Pour into baked pie shell, using the egg whites for meringue.

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**Gelatin DESSERT**

Mix thoroughly —1 envelope (1 tablespoon) plain, unflavored gelatin; ½ cup C & H Pure Cane Granulated Sugar; ½ pkg. (1½ level tablespoons) Kool-Aid, any flavor.

Add —1 cup boiling water. Stir until thoroughly dissolved.

Add —¾ cup cold water. Pour into mold that has been rinsed in cold water and place in refrigerator.

**NOTE** —This base recipe adapts itself to any gelatin dessert or salad, using fruit, nuts, whipped cream, vegetables, etc.
Refreshing Energy

Base for Soft Drinks and Desserts

Be Sure with C & H Cane Sugar

Perkins Products Company
7400 S. Rockwell Street • Chicago 29, Illinois

California and Hawaiian Sugar Refining Corp., Ltd.
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