1920

**Some New Selected Recipes: Tested and Proved Good**

Baker Extract Company

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Some New Selected Recipes
Tested and Proved Good

Baker Extract Co.
Springfield, Mass. - Portland, Me.
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BAKER EXTRACT COMPANY
SPRINGFIELD, MASS., and PORTLAND, MAINE

LITHOGRAPHED IN U.S.A.
SOUPS

BISQUE OF CLAMS

2 dozen clams
1 quart water
3/4 tsp. BAKER'S Celery Extract
1 tsp. pepper

Open clams, wash in their liquor, strain liquor through two thicknesses cheese cloth, add water, Baker's Celery, 1/2 of parsley and pepper, boil 10 minutes. Add clams, chopped fine, cook 5 minutes longer.

Blend butter and flour, add to soup, cook 3 minutes, strain through fine sieve. Return to fire, heat to boiling point, add cream. Serve with minced parsley and crackers.

CORN SOUP

2 tbsp. flour
1 pint boiling water
1 pint milk
3/4 tsp. pepper
2 tbsp. butter

Mash corn in bowl. Place in saucepan; add water; simmer 20 minutes. Heat butter and flour; add to corn; stir till it thickens; remove from fire; rub through strainer; add seasonings. Beat egg yolk, add milk slowly; add to corn syrup. Heat and serve.

CREAM OF TOMATO SOUP

1 can corn
1 pint boiling water
1 pint milk
3/4 tsp. pepper
2 tbsp. butter

Heat milk in double boiler, add tomato mixture to milk; heat, but do not boil, and serve decorated with minced parsley.

Tomato Mixture: Boil a few minutes, tomato, bay leaf, water, parsley and Onion Extract. Strain through colander. Blend cornstarch and butter with little milk, add to boiling soup. When smooth add soda, salt, pepper and sugar.

CREAM OF SPINACH SOUP

1 tbsp. butter
2 cups spinach pulp
1 tbsp. flour
2 cups milk
1 tsp. minced parsley

Blend butter and flour; warm milk; slowly add milk, stirring constantly till mixture is very smooth and creamy. Add spinach pulp; then add Baker's Onion and parsley. Whip cream and serve a spoonful in each plate.

CREAM OF POTATO SOUP

3 potatoes, medium size
1 tbsp. butter
1 pint boiling water
1 pint milk
1 tbsp. flour
1 tbsp. minced parsley
1 tsp. salt

Pare and dice potatoes, put in salted boiling water; cover and boil rapidly. Heat milk in double boiler. Drain potatoes, mash, add warm milk; add salt, Baker's Extracts Onion, Cloves and Celery, then tablespoon flour and butter, blended with a little milk. Cook for 5 minutes, strain and serve with sprinkle of parsley.

SPLIT PEA SOUP

1 cup split peas
2 quarts cold water
2 tbsp. butter
1 tbsp. parsley, minced
1 tbsp. flour
1 tsp. salt
1/2 tsp. BAKER'S Celery Extract
1/2 tsp. BAKER'S Onion Extract


BAKED BEAN SOUP

1 can baked beans
1 1/2 cans water
1 tsp. BAKER'S Onion Extract
1 tsp. BAKER'S Celery Extract
1 tsp. salt
1/2 tsp. pepper

ENTREES

HAMBURG LOAF
1 1/2 pounds Hamburg steak
1 tsp. BAKER'S Onion Extract
1 egg
3 cold potatoes
1/2 tsp. BAKER'S Ginger Extract
3 crackers
1 tsp. salt
1 tsp. sugar
1/4 tsp. BAKER'S Allspice Extract

Mix meat, salt, sugar, allspice and Ginger with enough water to make soft, then grind potatoes and crackers and add to the mixture. Lastly add egg and Onion Extract. Wet hands and work into form of loaf. Bake in moderate oven.

TOMATO SAUCE
1/2 can tomatoes
3 tbsp. butter
3 tbsp. flour
1 tbsp. sugar
1/4 tsp. salt
1/4 tsp. paprika
1 tsp. BAKER'S Onion Extract
1 tsp. BAKER'S Celery Extract

Cook tomatoes till soft, add salt, sugar, paprika, Onion and Celery Extract. Brown butter and flour and add slowly to tomato mixture and stir till thickened.

CREAMED OYSTERS
25 oysters
1 tbsp. butter
1 tbsp. flour
1 pint cream
1 tsp. salt
1/4 tsp. pepper
1 tsp. minced parsley
1/4 tsp. BAKER'S Onion Extract
1/4 tsp. BAKER'S Celery Extract

Heat oysters in own liquor till edges curl, drain. Heat cream in double boiler to boiling point, add butter and flour blended, salt, pepper, Celery and Onion Extracts, and minced parsley; then add oysters and serve in ramekins.

BEEF LOAF
1 pound Hamburg steak
1 egg
1 cup milk
2 tps. BAKER'S Onion Extract
1 cup cracker or bread crumbs

Beat egg well and mix with other ingredients. Mixture should be quite soft. Bake in moderate oven 1 hour.
**SALMON SALAD**

1 can salmon  
3 tbsps. plain gelatine  
1/2 cup salad dressing  
1 cup hot water  
1 tsp. BAKER’S Onion Extract

Dissolve gelatine in hot water, add other ingredients and put in deep dish to cool and get firm. Remove from mould by turning dish upside down on a plate and putting hot wet towel on bottom of mould. Serve with lettuce.

**RICE À LA DOONER**

2 cups boiled rice  
1 red pepper  
1 tsp. salt  
1 green pepper  
1/2 tsp. pepper  
1/2 pound mushrooms  
1/4 tsp. minced parsley  
3 tbsps. butter  
1 tsp. BAKER’S Extract Onion  
4 smoked sausages  
1 tsp. BAKER’S Extract Celery

Boil rice so each grain is separate. Brown butter in pan and mix through rice. Slice sausages and brown in pan; add to rice. Dice and parboil red and green peppers and peel mushrooms; add both to rice, season with salt, pepper, parsley and Extracts of Celery and Onion. Serve hot in ramekins.

**APPLE FRITTERS**

4 large apples  
1 tsp. BAKER’S Lemon Extract  
1 1/2 tsp. baking powder  
2 tbsps. powdered sugar  
1/2 tsp. salt  
1 cup flour  
1 egg  
1/2 cup milk

Make batter of flour, baking powder, salt, egg and milk. Peel and core apples and cut into slices; add sugar and Lemon Extract. Dip each slice in batter, fry until light brown in deep fat. Drain and sprinkle with powdered sugar. Other fruit may be used in the same way.

**EGG SALAD**

Halves of 6 eggs (hard boiled)  
1 tbsp. BAKER’S Onion Extract  
1 tbsp. parsley  
4 tbsps. olive oil  
1 tsp. chopped red pepper  
1/2 tsp. salt

Add to yolks:  
1 tsp. parsley  
1/2 tsp. salt

Fill whites with mixture and serve on lettuce with French dressing.
**EGG SOUFFLE MANHATTAN**

4 eggs 1 tsp. salt  
1 cup cream ¼ tsp. paprika  
1 cup milk 1 tbsp. minced parsley  
2 tbsp. flour ¼ tsp. BAKER'S Onion Extract  
2 tbsp. butter ½ tsp. BAKER'S Celery Extract  
6 slices bacon, broiled  

Scald milk and cream, add slowly to blended butter and flour; cook 5 minutes in double boiler. Add to this mixture egg yolks beaten till thick and creamy. Remove from fire, add salt, paprika, Onion and Celery Extracts; fold in stiffly beaten whites of eggs, pour into buttered ramekins, bake in slow oven till brown. Serve with curl of bacon and sprinkle of minced parsley.

**STUFFED EGGS WITH CHEESE SAUCE**

4 slices bacon ½ tsp. paprika  
4 eggs 1 tsp. BAKER'S Onion Extract  
8 slices toast 1 tsp. BAKER'S Celery Extract  
1 tsp. salt ½ tsp. Worcestershire sauce  
1 tsp. minced parsley  

Boil eggs 20 minutes, remove shells, cut in half lengthwise; force egg yolks through sieve, season with salt, paprika, Onion and Celery Extracts, Worcestershire sauce, and broiled chopped bacon and parsley. Fill whites of eggs with this mixture; place one on each slice of toast and surround with Cheese Sauce.

**CHEESE SAUCE**

2 tbsp. butter 1 cup scalded milk  
1½ tbsp. flour ¼ tsp. salt  
¼ tsp. paprika 1 tsp. BAKER'S Onion Extract  
½ cup grated cheese  

Heat butter till bubbling, add flour and scalded milk, stirring constantly till thick and smooth; season with salt, paprika, Onion Extract and grated cheese, beat till smooth.
CAKES AND COOKIES

LACE COOKIES
½ cup rolled oats
½ cup sugar
¼ tsp. salt

Beat egg yolk till creamy, add sugar, salt, Vanilla. Beat well and add rolled oats. Drop in greased tins by teaspoonful, not too thick. Bake 10 to 15 minutes in moderate oven.

HERMITS
6 tbsps. shortening
1 cup brown sugar
1 egg
1 cup flour
½ cup milk
2 tpsps. baking powder
1 tsp. BAKER’S Lemon Extract

Cream following together: shortening, sugar, and eggs; then beat in milk and flour, into which has been sifted baking powder and salt. Add spices, citron, raisins and flavoring. Drop from spoon on buttered tins and bake in moderate oven 15 minutes.

CHOCOLATE COOKIES
½ cup butter
2 eggs
2 ounces chocolate
1 cup sugar
½ cup flour
½ cup walnut meats
1 tsp. BAKER’S Vanilla Extract

Cream butter and sugar; add eggs, beat well. Melt chocolate over hot water and add to egg mixture. Stir in flour, nut meats and Vanilla. Drop by spoonfuls on greased tin and bake in moderate oven.

COOKIES
½ cup butter
2½ cups flour
1 cup sugar
2 eggs
2 tpsps. baking powder
½ tsp. lemon juice
1 tbsp. milk
½ tsp. BAKER’S Nutmeg Extract

Cream butter and sugar. Add eggs, then dry ingredients, milk and flavoring. Drop by spoonfuls on greased tin and bake in moderate oven 10 minutes.
### DROP CAKES

| 1 cup butter | 1 cup currants |
| ½ cup sugar  | 1 tsp. BAKER’S Nutmeg Extract |
| 2 eggs       | 1 tsp. BAKER’S Lemon Extract |
| 1 tsp. baking powder | ½ cup milk |
| 1 pint flour |

Cream butter and sugar, add eggs, beat 10 minutes; add flour and baking powder sifted together, then milk, Extracts Nutmeg and Lemon, then currants, washed and picked. Mix into rather firm batter; drop with spoon on greased baking tin. Bake in hot oven 10 minutes.

### SUGAR COOKIES

| ⅔ cup butter | 2 tbsps. BAKER’S Vanilla Extract |
| ⅔ cup sugar  | ½ tsp. soda |
| 2 eggs        | 1 tsp. cream of tartar |
| 4 tbsps. milk | Flour |

Mix butter, sugar, milk, Vanilla, soda and cream of tartar. Add flour enough to roll, and sugar on top before baking.

### GINGER DROP COOKIES

| ¾ cup sugar         | 1 tsp. salt |
| ¾ cup molasses      | 1 tsp. BAKER’S Cinnamon Extract |
| ½ cup shortening    | ¼ tsp. BAKER’S Clove Extract |
| 1 egg               | 1 tsp. BAKER’S Ginger Extract |
| 1 cup cold water    | ½ tsp. BAKER’S Vanilla Extract |
| 2 tbsps. soda       | 2 tbsps. baking powder |
| 4 cups flour        | |

Dissolve soda in water and mix as for regular cookies. Bake in moderate oven.

### CHOCOLATE NUT COOKIES

| 1 tbsp. grated chocolate | 2 tbsps. butter |
| 1 cup chopped nuts       | ½ cup milk |
| 1 cup seeded raisins     | 1 tsp. soda |
| 1 cup sugar              | 1 tsp. BAKER’S Cinnamon Extract |
| 1 egg                    | |

Cream butter and sugar together and add egg, well beaten. Mix together flour, soda, and chocolate and add alternately with milk. Stir in raisins, nuts and Cinnamon. Drop from spoon, bake in hot oven.
**GINGER SNAPS**

- ½ cup shortening
- ½ cup butter
- 1 large cup brown sugar
- 1 quart flour
- 1 ½ tsps. baking powder
- 1 tbsp. BAKER'S Ginger Extract
- 1 tsp. BAKER'S Cinnamon Extract
- 1 tsp. BAKER'S Clove Extract

Cream shortening, butter and sugar. Rub it into sifted flour and baking powder. Mix into firm dough with water (one cup may be sufficient); add Extracts Ginger, Cinnamon and Cloves. Roll dough thin on floured board, cut with round cookie cutter, bake on greased tin in hot steady oven 8 minutes.

**DATE-NUT COOKIES**

- ½ cup butter or substitute
- 2 eggs
- 3 cups flour
- 3 tsps. baking powder
- 1 cup sugar
- 1 cup dates
- ¾ pound nut meats
- 1 lemon
- ¼ tsp. salt
- 1 tsp. BAKER'S Vanilla Extract

Cream butter and sugar, add eggs, then milk and flour, baking powder and salt, sifted. If dough is too soft to handle, add more flour. Cut into rounds or squares. **For Filling:** clean, stone and chop one cup dates, chop ½ cup nut meats, add juice and grated rind of 1 lemon; mix and spread some of mixture on half the rounds or squares, wet edges with little milk, place remaining rounds or squares on top, sandwich fashion and crimp edges. Bake until brown in moderate oven.

**SPONGE JELLY ROLL**

- 3 eggs
- 1 cup granulated sugar
- ¼ cup cold water
- 1 cup pastry flour
- 1 tsp. baking powder
- ¾ tsp. salt
- 2 tsps. hot melted butter
- 1 tsp. BAKER'S Lemon Extract

Sift flour once, measure it, add baking powder and salt, sift all together. Break eggs in mixing bowl, beat to froth, add sugar, water, extract, flour, beating thoroughly after each ingredient enters bowl with large rotary egg beater. Last of all whip in hot melted butter, pour into prepared pan. Bake and roll, using for filling tart jelly slightly warmed and beaten to paste.
**SPONGE CAKE**

4 eggs  
1 cup sugar  
3 tbsps. cold water  
¼ tsp. salt  

1½ tps. cornstarch  
1 cup flour  
1 tsp. baking powder  
1 tsp. BAKER'S Lemon Extract

Beat yolks of eggs until thick; add sugar gradually and beat 2 minutes, then add water. Sift together cornstarch, baking powder and salt; add to first mixture, then lightly fold in stiffly beaten whites of eggs and extract. Bake 35 to 45 minutes. May be served with whipped cream.

**ORANGE CAKE**

1½ cups flour  
1 cup sugar  
2 tps. baking powder  
½ cup butter  
2 eggs  
1 tsp. BAKER's Orange Extract  
¾ cup milk

Cream butter and sugar; add beaten eggs. Sift together flour and baking powder; alternately with milk add flour mixture to other ingredients. Flavor and bake in layer tins in moderate oven. Use orange filling between layers.

**LAYER CAKE**

¼ cup butter  
1 cup sugar  
2 eggs  
½ cup milk  
1⅔ cups flour  
2½ tps. baking powder  
½ tsp. BAKER'S Vanilla Extract  
½ tsp. BAKER'S Lemon Extract  
½ tsp. BAKER'S Orange Extract

Cream butter and sugar, add eggs, beaten, and milk. Sift flour with baking powder, add to other ingredients. Flavor and bake in layer cake pans. This makes 3 layers.

**BROWN SUGAR CAKE**

¼ cup sour cream  
½ cup sour milk  
1 cup brown sugar  
1 egg  
1⅔ cups flour  
1 cup raisins or dates  
1 tsp. soda  
1 tsp. BAKER'S Cinnamon Extract  
1 tsp. BAKER'S Lemon Extract  
1 tsp. BAKER'S Clove Extract  
1 tsp. salt

Cream sugar and sour cream; add beaten eggs; sift flour and soda and alternately add to mixture with milk. Beat well and mix in Cinnamon, Lemon and Clove Extracts. Add fruit floured, and bake in moderate oven.
WALNUT CAKE

1/2 cup butter 1 1/2 cups pastry flour
1 cup sugar 2 1/2 tsps. baking powder
2 eggs (yolks) 2 eggs (whites)
1/2 tsp. BAKER’S Orange Extract 3/4 cup chopped walnuts
3/8 tsp. salt 1/2 cup milk

Cream butter and add sugar gradually and beat the egg yolk until light. Mix baking powder, salt, flour and nuts, add alternately to mixture with milk. Flavor and hastily fold in egg whites, beaten stiffly. Bake in moderate oven 45 minutes.

CHOCOLATE CAKE

1/4 cup butter 2 cups flour
1 cup sugar 2 1/2 tsps. baking powder
2 tbsps. cocoa 1/2 tsp. BAKER’S Cinnamon Extract
3/4 cup milk 1 tsp. BAKER’S Vanilla Extract
1 egg

Cream the butter, slowly add sugar; add beaten egg, Vanilla and Cinnamon Extracts and milk. Sift flour, baking powder and cocoa together and add to mixture. Beat mixture, bake in layer tins.

STRAWBERRY SHORTCAKE

2 eggs 2 tbsps. BAKER’S Vanilla Extract
1 cup sugar 2 cups flour
2 tbsps. butter 2 tbsps. baking powder
1 cup milk

Mix thoroughly the eggs, sugar, Vanilla and milk with melted butter; sift flour and baking powder into mixture and beat well. Bake in moderate oven. Strawberries may be spread over with whipped cream, containing 1 1/2 teaspoons Vanilla.

SILVER CAKE

1/2 cup butter 3 cups flour
2 cups sugar 2 tps. baking powder
1 cup milk 1/2 tsp. BAKER’S Vanilla Extract
4 egg whites 1/2 tsp. BAKER’S Almond Extract

Cream butter and sugar; add stiffly beaten whites of eggs. Mix flour and baking powder, and add to mixture alternately with milk. Stir in flavorings last. Bake in 2 cakes in moderate oven about 40 minutes. Frost.
ICE CREAM CAKE

1 cup sugar  3 eggs (whites only)
1/2 cup butter  1 tsp. cream tartar
1/2 cup milk  1/2 tsp. soda
1 tsp. BAKER'S Vanilla Extract  2 cups flour

Cream butter and sugar; add well beaten whites of eggs; sift flour, cream of tartar and soda together, add alternately with milk to other mixture. Add vanilla and lightly fold in stiffly beaten whites of eggs. Bake in layers.

FROSTING and FILLING FOR ICE CREAM CAKE

3 eggs  1 cup confectioner's sugar
1/2 tsp. BAKER'S Vanilla Extract

Beat yolks of eggs; add sugar and flavoring, beat thoroughly. Spread on and between cakes and set in hot oven 1 minute.

QUICK CAKE

1 1/2 cups flour  1/4 cup butter
1 tsp. baking powder  2 eggs
1 cup sugar  3/4 cup milk (about)
1 tsp. BAKER'S Vanilla or Lemon Extract

Sift flour and baking powder together into mixing bowl, add sugar and mix. Melt butter in measuring cup, break in eggs without beating and fill the cup with milk. Pour this into bowl with dry ingredients. Add flavoring; beat 1 minute, turn into buttered and floured cake pan, bake in moderate oven. Frost with boiled frosting.

APPLE ROLL

2 cups flour  1/2 cup milk
4 tps. baking powder  1 cup chopped apples
3/2 tsp. salt  3 tbsps. sugar
2 tbsps. butter  1/2 tsp. BAKER'S Cinnamon Extract

WASHINGTON CREAM PIE

2 eggs  
1/4 cup sugar  
1/2 tsp. salt  
3/4 cup flour  
1 tsp. baking powder

10 tsps. cold water  
1 cup milk  
2 tsps. cornstarch  
1 tsp. butter  
1 tsp. BAKER'S Vanilla Extract

Sift flour, baking powder and salt. Add to yolks of 2 eggs and half of sugar, stir in the water and vanilla and lastly fold in whites of eggs beaten stiff. For filling scald milk and cornstarch, cooking together 5 minutes. Add butter, then yolks of 2 eggs mixed with remaining sugar, cook until a thick custard. When cool add remaining salt and Lemon Extract.

FILLING

1 cup scalded milk  
2 tsps. cornstarch  
1 tsp. butter  
1 tsp. BAKER'S Lemon Extract

LITTLE SPICE CAKES

1 cup butter  
1 cup sugar  
5 eggs  
1/4 tsp. salt  
1 tbsp. black coffee  
2 tsps. cocoa

2 ounces cornstarch  
1 cup flour  
1 tsp. baking powder  
1 tsp. BAKER'S Vanilla Extract  
1 tsp. BAKER'S Cinnamon Extract  
1 tsp. BAKER'S Nutmeg Extract

Cream butter and sugar; add slightly beaten eggs and flour, baking powder, cocoa, salt and cornstarch sifted together; add Extracts of Vanilla, Cinnamon and Nutmeg and the coffee. Bake in muffin pans in hot oven.

BROWNIES

2 squares chocolate  
1/2 cup butter  
2 eggs  
1 cup sugar

1/2 cup pastry flour  
1 cup English walnut meats (broken)  
1 tsp. BAKER'S Vanilla Extract

Melt chocolate with butter. Add sugar to beaten eggs and gradually stir in pastry flour. Add to this chocolate and butter mixture and English walnuts, flavor with vanilla. Bake in rather slow oven 15 or 20 minutes. Cut in squares while warm.
FUDGE CAKE

1/2 cup milk
1 egg (yolk)
2 squares of chocolate
1 cup sugar
1 tsp. Baker’s Vanilla Extract
Butter (size of walnut)
1/2 cup sour milk
1 tsp. soda
1 3/4 cups pastry flour

Cook beaten egg, milk and chocolate over hot water until soft like custard. Cream butter and sugar, add flour, alternating with sour milk in which soda has been dissolved. Add flavoring and pour into buttered tins.

FROSTING

Put 3 tablespoons cold water, 1 cup sugar and white of 1 egg in top of double boiler. Place over boiling water and with egg beater beat 8 minutes by the clock. Spread on slightly warm cake.

ECONOMY CAKE

2 eggs
1 cup sugar
2 tbsps. butter
Pinch of salt
1 1/2 cups flour
1 tsp. Baker’s Vanilla Extract
1 cup milk
1 tbsp. cocoa
2 tbsps. baking powder

Cream the butter and sugar, add eggs well beaten, salt, vanilla. Add milk, mix well. Stir in flour gradually, to which baking powder is added. After mixing, pour into greased pan, leaving a cupful in mixing bowl. To this add cocoa sifted, and a little milk to make right consistency. After stirring into mixture, drop by spoonfuls on top of that already in the pan. Bake in moderate oven. Use uncooked frosting.

FROSTING

2 cups confectioner’s sugar
1/2 tsp. Baker’s Vanilla Extract
Butter (size of English walnut)

Put all in bowl and add slowly, boiling hot coffee to make smooth paste. Spread over cake when cold.
ICINGS AND FILLINGS

BOILED FROSTING FOR QUICK CAKE
1 cup sugar 1 egg white
1/2 cup boiling water 1/2 tsp. BAKER’S Vanilla or Lemon Extract

Boil sugar and water together without stirring until the syrup forms a thread. Pour slowly into egg white beaten stiff, beating all the time. Add flavoring, beat until thick. A few drops—say 4 or 5—of Baker’s Almond Extract adds a nice fruity taste.

BOILED FROSTING
1 cup sugar 1/2 tsp. BAKER’S Vanilla Extract
1/2 cup water 1/2 tsp. BAKER’S Lemon Extract
2 whites of eggs 4 drops BAKER’S Almond Extract
1 tsp. baking powder

Boil sugar and water in saucepan until it forms a soft ball when tried in cold water. Pour into the stiffly beaten eggs, beating all the while. Add flavoring and beat till thick.

WHITE ICING
1 1/2 cups confectioner’s sugar 1/2 tsp. butter
2 tbsps. hot milk 1/2 tsp. BAKER’S Vanilla Extract

Add butter to hot milk. Add sugar slowly to make consistency to spread. Flavor and spread on cake.

ORANGE FILLING
1 egg 1/2 cup sugar
1 cup whipped cream 1 cup shredded cocoanut
1 tsp. BAKER’S Orange Extract

Beat egg well; mix with whipped cream and sugar; add shredded cocoanut and flavor with Orange Extract.

ORANGE ICING
2 cups confectioner’s sugar 2 tps. BAKER’S Lemon
2 tbsps. boiling water Extract
Grated rind of one orange and a little orange pulp if desired

Make smooth paste of water and sugar. Add Lemon Extract and grated rind of orange, and spread on cakes.
MOCHA FILLING

1 cup confectioner's sugar  2 tbsps. hot strong coffee
1 tbsp. butter             1 tsp. BAKER'S Vanilla Extract
2 tps. cocoa

Cream butter and sugar, add cocoa and coffee, beating until smooth and of light brown color. Flavor with Vanilla.

BAKER’S MAPLE SYRUP

2 cups light brown sugar  ½ tsp. BAKER's Vanilla Extract
½ cup water

Boil sugar and water until they become a thick syrup. Add flavoring and serve with flapjacks.

FUDGE FILLING AND FROSTING

3 cups brown sugar  2 squares chocolate
1 cup cream or milk 1 cup walnuts
1 tbsp. butter  1 tsp. BAKER’S Vanilla Extract

Mix all ingredients and boil like fudge. Beat until cold, add flavoring and nuts.

FROSTING FOR CHOCOLATE CAKE

1 pound brown sugar  2 whites of eggs
½ cup white sugar  1 tbsp. BAKER’S Vanilla Extract
½ cup water

Boil together the brown sugar, white sugar and water until it threads. Then add the stiffly beaten whites of eggs and Vanilla, beating mixture until right consistency to spread.

MAPLE ICING

1 egg  1 tsp. BAKER'S Maple Extract
2 cups corn syrup  2 tps. butter

Boil corn syrup until it spins a thread and add butter. Pour over the beaten white of egg, beat until right consistency. Add Maple flavoring.
PIES AND PASTRIES

ICE CREAM PIE

1 pint milk (scalded) 2 eggs (yolks)
5 tbsps. sugar Salt to taste
1½ tbsps. cornstarch ½ tsp. BAKER'S Lemon Extract
1 1/2 tbsps. cornstarch ½ tsp. BAKER'S Vanilla Extract

Mix together with a little cold milk. Add to boiling milk and cook until it thickens. Remove from fire and stir in the Lemon. Pour while hot into rich crust which has been already baked. Beat whites of eggs with 2 tablespoons sugar until stiff, flavor with a little Vanilla. Put on pie and place in oven till brown. This is also good with bananas sliced in cream when cool.

CRANBERRY PIE

2 cups cranberries 1 tsp. butter
1 cup raisins 1 cup sugar
1 tsp. BAKER'S Vanilla Extract 1 tsp. cornstarch

Chop together cranberries and raisins, add rest of ingredients, cook a few minutes before putting between two pie crusts and baking.

COCOANUT CUSTARD CREAM PIE

1 pint milk 2 tbsps. cornstarch
½ tsp. salt ½ cup cocoanut
4 tbsps. sugar 1 tsp. BAKER'S Vanilla Extract
2 eggs (yolks only)

Mix dry ingredients. Pour boiling milk over them and cook 5 minutes in double boiler. Remove from fire, add beaten yolks of eggs and cook again until thick. Let cool, add cocoanut and Vanilla. Pour into pie crust previously baked. Cover with meringue made with 2 egg whites, 4 teaspoons sugar and 1 teaspoon Baker's Lemon.

CHOCOLATE FILLING FOR PIE

1 cup rich milk 1 tsp. BAKER'S Vanilla Extract
½ cup butter 2 tbsps. chocolate
2 cups sugar

Cook all ingredients together until waxy.
ORANGE PUDDS

1/2 cup butter
1 cup sugar
2 eggs
1 tsp. BAKER'S Orange Extract

Cream together butter and sugar; add beaten yolks of eggs, milk, flour and baking powder. Mix these ingredients and add stiffly beaten whites of eggs and flavoring. Drop by spoonfuls on floured, buttered tin, not too near each other, bake until light brown.

BUTTERSCOTCH PIE

1 cup brown sugar
2 yolks of eggs
2 tsps. flour
2 tsps. melted butter
1 tsp. BAKER'S Vanilla Extract

Mix flour and sugar together, add butter, egg yolks and milk and cook in double boiler until thick. Add Vanilla. Put in pie crust already baked, and cover with beaten whites of 2 eggs. Brown in oven.

MOCK CHERRY PIE

1 cup chopped raisins
2 cups cranberries
1 cup sugar
2 tsps. flour
1/4 tsp. BAKER'S Cinnamon Extract
1 tsp. BAKER'S Vanilla Extract
1/4 cup water

Cut cranberries in half and cook with raisins, sugar, and flour until cranberries are a little soft, or about 14 to 20 minutes. Then add Cinnamon and Vanilla Extracts. Let cool. Makes 2 small pies.

WASHINGTON COCOANUT PIE

1/2 cup butter
1 cup sugar
2 eggs (beaten)
1 tsp. BAKER'S Vanilla

Beat butter and sugar till creamy, add egg, Vanilla, cocoanut, milk, flour sifted with baking powder. Beat; pour in greased pie pan, bake 15 to 20 minutes. Split in 2 layers, fill with Cream Filling.

Filling: Into upper pan small double boiler put 1 tablespoonful flour, stir in 3 tablespoonfuls sugar, 2 yolks eggs, 1 cup cocoanut soaked in cup boiling milk. Cook until smooth and thick, place between layers. Dust with powdered sugar.
CREAM PIE

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad \frac{1}{2} \text{ cups flour} \\
1 \text{ cup granulated sugar} & \quad \frac{1}{2} \text{ tsp. soda} \\
2 \text{ eggs} & \quad 1 \text{ tsp. cream of tartar} \\
\frac{1}{2} \text{ cup milk} & \quad \frac{1}{2} \text{ tsp. BAKER'S Almond Extract}
\end{align*}
\]

Beat butter to a cream. Gradually add sugar, eggs beaten light, the whites and the yolks not separated, milk, flour which has been sifted and then sifted again with soda and a slightly rounded teaspoon of cream tartar. Flavor with \( \frac{1}{2} \) teaspoon Almond. Bake in 2 pans. Put layers together with following filling, and sift powdered sugar over top, or frost with plain frosting.

VANILLA FILLING

\[
\begin{align*}
1\frac{1}{4} \text{ cups milk} & \quad \frac{1}{2} \text{ cup sugar} \\
1 \text{ cup flour} & \quad \frac{1}{2} \text{ tsp. salt} \\
1 \text{ egg} & \quad 1 \text{ tsp. BAKER'S Vanilla Extract}
\end{align*}
\]

Scald a cup of milk in double boiler. Stir flour into \( \frac{1}{4} \) cup cold milk and when smooth stir into hot milk. Continue to stir until mixture is smooth and thick. Cover it up, let it cook 15 minutes. To beaten egg add sugar and salt and beat again. Then cook in the hot mixture, beating constantly. Let it cook until the egg is set and, when cool, flavor with Baker's Vanilla or Orange.

NORAH'S SQUASH PIE

\[
\begin{align*}
1 \text{ egg} & \quad \frac{1}{2} \text{ cup sugar} \\
2 \text{ cups squash} & \quad \frac{1}{2} \text{ tsp. powdered ginger} \\
2 \text{ butter crackers} & \quad \frac{1}{2} \text{ tsp. BAKER'S Cinnamon Extract} \\
\frac{1}{4} \text{ tsp. salt} & \quad \frac{1}{2} \text{ tsp. BAKER'S Nutmeg Extract} \\
1 \text{ cup milk} & \quad 1 \text{ cup milk}
\end{align*}
\]

To well beaten egg, add steamed and strained squash, butter crackers, well ground up, sugar, ginger, Cinnamon and Nutmeg Extracts, then salt. Mix these ingredients together, and add milk gradually. Bake on one crust in deep pie plate \( 1\frac{1}{2} \) hours in moderate oven.
CREAMS, CUSTARDS AND GELATINES

EGG JUNKET
1 quart milk 1 tbsp. water
2 eggs 1 tsp. BAKER'S Vanilla Extract
2 Junket tablets

Beat together the milk and eggs, sweeten to taste. Place on stove until hot, then let it cool to body heat. Pour this over Junket tablets, which have been dissolved in water. Add Vanilla and pour in glass dishes, set in ice chest to harden.

PINEAPPLE CUSTARD
¾ can sliced pineapple ¾ tsp. salt
3 cups sweet milk 1 tsp. BAKER'S Vanilla Extract
5 tbsp. cornstarch 2 eggs
1 cup sugar

Slice pineapple into small pieces, add ¾ of sugar to it. Scald milk. Add salt, sugar, then thicken with cornstarch mixed into beaten yolks and 2 tablespoons of the milk. Add Vanilla and pour over the pineapple. Make a meringue of whites. Flavor delicately with Vanilla and brown in oven. Serve cold.

PRUNE CUSTARD
1 cup prune juice 2 tsps. lemon juice
2 egg yolks or ¼ tsp. BAKER'S Almond Extract
1 egg (beaten) Pinch salt
1 tsp. cinnamon

Cook in double boiler, stirring constantly until thickened. Pour into glasses and chill.

WALNUT WHIP
1 pint milk ½ cup chopped walnut meats
1 cup light brown sugar 1 tsp. BAKER'S Vanilla Extract
2 tsps. cornstarch

Heat milk in double boiler; dissolve cornstarch in a little cold milk, add this and sugar to hot milk. Cook until thick and smooth. Remove from fire and when cold add walnuts and flavoring. Serve in glasses with whipped cream.
APPLE FOAM

1 large or 2 small apples 1 white of egg
1 cup powdered sugar ½ tsp. BAKER’S Vanilla Extract

Grate apples, add other ingredients and beat 20 minutes by the clock with fork. This is excellent on cakes.

COCOANUT CREAM

1 pint milk 2 tbsps. BAKER’S Vanilla Extract
2/3 cup sugar 1 cup grated cocoanut
2 tbsps. cornstarch 3 eggs


CARAMEL CUSTARD

1 ¼ cups sugar 2 cups milk
¾ tsp. salt 4 eggs
1 tsp. BAKER’S Vanilla Extract

Caramelize 1 cup sugar. When barely colored pour into buttered charlotte russe mould or individual moulds. Scald milk, add ¼ cup sugar to eggs slightly beaten, salt, then slowly add milk; strain into mould over cold caramel and add Vanilla. Set mould in pan of hot water, bake slowly (about 20 minutes) in moderate oven. Test custard by running silver knife into it near edge of mould; if done, knife will come out clean.

SPANISH CREAM

½ box gelatine or 3 eggs
1½ tbsps. granulated gelatine 4 tbsps. sugar
4 tbsps. cold water 1 tbsp. BAKER’S Vanilla
1 pint milk

Soak gelatine in 4 tbsps. water. When dissolved put it with the milk in double boiler. Add sugar to yolks of eggs, beat till light. Turn into hot milk, stir as for soft custard. Take from fire, add beaten whites of eggs and Vanilla. Turn into mould to harden, set in cold place. May be varied by adding sliced fresh fruits or berries.
PUDDINGS AND SAUCES

COTTAGE PUDDING WITH STRAWBERRY SAUCE

1/4 cup butter 1 cup sugar
2 egg yolks 2 cups flour
3 tsps. baking powder 1/2 tsp. salt
1 cup milk 1/2 tsp. BAKER'S Orange Extract
2 egg whites

Cream butter, add gradually sugar and yolks of eggs well beaten. Mix and sift flour, baking powder and salt. Add alternately to first mixture with milk, beating constantly. Add Orange Extract, then fold in the stiffly-beaten whites of eggs. Turn into well-buttered baking dish, bake 40 minutes in moderate oven. Cut in wedge-shaped pieces, using hot knife. Pour over strawberry sauce.

SOFT CHOCOLATE PUDDING

4 cups milk 1 egg
1 square chocolate 1 tsp. BAKER'S Vanilla Extract
1/2 cup sugar Speck of salt
2 tbsps. cornstarch

Melt chocolate in milk and let it come to boil. Beat together sugar, cornstarch, salt and egg and add to milk. Remove from fire and add Vanilla.

CHOCOLATE CORNSTARCH MOULD

1 1/2 cups milk 1/2 tsp. salt
3 tbsps. sugar 1/2 cup milk
4 tbsps. cornstarch 1 tsp. BAKER'S Vanilla Extract
2 tbsps. cocoa

Put 1 1/2 cups milk in double boiler to scald. Mix all of dry ingredients with rest of milk and add to scalded milk. Cook until thick, stirring constantly. Remove from fire and add Vanilla. Place in cold wet moulds to harden. Serve with cream.

SYRUP USED FOR PANCAKES AND CEREALS

1 cup granulated sugar 1 cup water (hot or cold)
1 cup brown sugar 1 tsp. BAKER'S Vanilla Extract

Boil both kinds of sugar and water 5 minutes only. Remove and add flavoring.
FEATHER PUDDING
2 tbsps. cornstarch  1 tsp. BAKER's Vanilla Extract
2 cups milk  1 cup chopped nut meats
1 tbsp. sugar

Mix cornstarch to smooth paste with a little cold milk; add to milk and sugar and flavoring. Place mixture in double boiler and cook until thick. Remove from fire, stir in chopped nut meats. Let cool, serve with whipped cream.

COFFEE CREAM PUDDING
1½ cups strong coffee  ¼ tsp. salt
¾ cup sugar  1 tbsp. granulated gelatine
½ cup milk  1 tsp. BAKER'S Vanilla Extract
2 eggs

Put hot coffee in double boiler and mix in sugar, salt and gelatine. Scald milk and add to coffee. Beat yolks of eggs and add. Let all cook about 2 minutes. Remove from stove, add whites of eggs stiffly beaten. Add Vanilla and strain. Put on ice to harden. Serve with whipped cream, sweetened, and flavored with Vanilla.

CHOCOLATE PUDDING
1 quart milk (scald)  2 tbsps. cornstarch
½ cup sugar  1 tsp. BAKER'S Vanilla Extract
2 tbsps. cocoa  ¼ cup butter

Mix cocoa, cornstarch and sugar and add to scalded milk. Cook in double boiler, stirring constantly; add butter and Vanilla. Pour into wet moulds, serve plain or with whipped cream.

CHOCOLATE RAISIN PUDDING
1½ cups cracker crumbs  ¼ tsp. salt
2½ cups milk  1 egg
½ cup molasses  1 cup seeded raisins
2 squares chocolate  1 tsp. BAKER'S Vanilla Extract

Soak finely-rolled cracker crumbs in milk until soft, then add molasses, salt, well-beaten egg, seeded raisins, chocolate, melted, and Vanilla; turn into well-buttered pudding mould, cover and steam 4 hours. Serve hot with whipped cream sauce.
**CRACKER CUSTARD PUDDING**

\[
\frac{3}{4} \text{ cup cracker crumbs} \quad 2 \text{ eggs} \\
1 \text{ quart scalded milk} \quad \frac{1}{2} \text{ tsp. BAKER'S Vanilla Extract} \\
\frac{1}{2} \text{ cup sugar} \quad \frac{1}{2} \text{ tsp. BAKER'S Lemon Extract} \\
\frac{1}{4} \text{ cup butter} \\
\]

Soak cracker crumbs in scalded milk, cool; add sugar, butter, eggs slightly beaten, Vanilla and Lemon Extract, salt to taste. Bake slowly 1 hour in moderate oven. Spread with meringue, return to oven and brown delicately; serve with vanilla or orange sauce.

**MERINGUE**

\[
2 \text{ egg whites} \quad \frac{1}{4} \text{ cup powdered sugar} \\
\frac{1}{2} \text{ tbsp. orange juice} \quad \frac{1}{2} \text{ tbsp. lemon juice} \\
\]

Beat egg whites until stiff, add powdered sugar and slowly orange and lemon juice, beating constantly.

**CHOCOLATE BREAD PUDDING**

1 pint milk \quad 3 \text{ tbsp. cocoa} \\
2 slices bread \quad 1 \text{ tsp. BAKER'S Vanilla Extract} \\
Pinch of salt \quad 1 \text{ cup sugar} \\
1 \text{ egg} \\
Scald milk, add rest of ingredients and bake \frac{3}{4} hour in quick oven. Serve with hard sauce.

**HARD SAUCE**

1 1/2 cups granulated sugar \quad 1 1/2 tbsp. milk \\
2 \text{ tbsps. butter} \quad \frac{1}{2} \text{ tsp. BAKER'S Vanilla Extract} \\
Cream butter and sugar, then add milk and Vanilla, beat until smooth.

**STEAMED CHOCOLATE PUDDING**

1 \text{ egg} \quad \frac{1}{2} \text{ cup milk} \\
1 \text{ cup sugar} \quad 1 \text{ cup flour} \\
2 \text{ tbsps. butter} \quad 1 \text{ tsp. baking powder} \\
1 1/2 squares chocolate \\
Cream the butter, adding sugar gradually, until the two are well mixed. Add egg, then milk and sifted flour and baking powder. Melt chocolate and add to mixture. Steam 1 hour, serve with following sauce:

**SAUCE**

1 \text{ egg} \quad 1 \text{ tsp. BAKER'S Vanilla Extract} \\
\frac{1}{2} \text{ cup sugar} \\
Beat together egg and sugar and add flavoring. Cook until slightly thickened.
**GRAPE-NUT PUDDING**

1 pint milk
1 egg
1 tsp. BAKER’S Vanilla Extract

Cook milk in double boiler, when hot add grape-nuts and cook until soft; then add sugar and egg. When cold add 1 teaspoon Vanilla.

**SNOW PUDDING**

2½ cups milk
½ cup cornstarch
½ tsp. salt

Mix cornstarch and salt with a little milk. Scald remaining milk, add cornstarch mixture, stir constantly till it thickens; cook 15 minutes. Beat whites of eggs stiff, gradually add sugar and flavoring. Add to cooked mixture, beat till mixed. Serve with chocolate sauce.

**SNOW BALLS WITH FRUIT SAUCE**

½ cup butter
1 cup sugar
½ tsp. salt
4 egg whites

Cream butter, add sugar, stir constantly. Mix and sift flour, baking powder, salt; add to first mixture, alternately with milk; fold in the stiffly-beaten whites of eggs; add Orange Extract. Mix well, fill buttered cups ¾ full, cover with buttered paper, steam 35 minutes. Serve with fruit sauce.

**ORANGE BLANC MANGE**

4 tsps. cornstarch
3½ cups scalded milk
3 tsps. sugar
¾ tsp. BAKER’S Orange Extract

Dilute cornstarch with cold milk. Add to scalded milk and cook 20 min. in double boiler, stir till mixture thickens, then stir occasionally. Beat egg yolks, add sugar, salt and Orange Extract. Add to first mixture, cook 5 min. Turn into dish, sift over granulated sugar and chill. Spread with meringue, and just before serving surround with oranges, peeled, thinly sliced. Serve with orange sauce.
VANILLA SAUCE
1 cup cream  3 eggs
1 tbsp. sugar  1 tsp. BAKER'S Vanilla Extract

Boil cream with sugar. When hot, stir in yolks of eggs and add Vanilla.

CHOCOLATE SAUCE
2 cups milk  ¾ tsp. salt
¼ cup sugar  2 squares unsweetened chocolate
2 yolks of eggs  ½ tsp. BAKER'S Vanilla Extract

Put chocolate, sugar and milk into double boiler and cook until milk is scalded. Mix yolks of eggs with half of sugar and salt, beat until light. Pour milk gradually while beating into egg mixture. Return to double boiler, stir until it thickens.

LEMON SAUCE
¾ cup sugar  1 tbsp. BAKER'S Lemon Extract
¼ cup water  Nutmeg to taste
2 tps. butter

Make a syrup by boiling sugar and water 5 minutes and remove from fire. Add butter, Lemon Extract and nutmeg.

PUDDING SAUCE
1 egg  1 cup boiling water
1 cup sugar  BAKER'S Nutmeg Extract
1 tbsp. butter

Beat egg, sugar and butter together until frothy, then add boiling water. Place over fire, stirring 5 minutes. Remove from fire, flavor to taste.

QUICK VANILLA SAUCE
1 cup corn syrup  2 tbsps. cornstarch
1 cup boiling water  1 tbsp. butter
Salt  1 tsp. BAKER'S Vanilla Extract

Mix the cornstarch, sugar and salt, place in saucepan together with the butter. Add syrup and slowly pour on boiling water, stirring until sauce thickens. Remove from fire, add Vanilla. This sauce may also be flavored with Baker's Orange, Lemon, or Raspberry Extract.
**CANDIES**

**MAPLE FUDGE**

2 cups brown sugar  
1 cup white sugar  
¼ cup sweet milk  

1½ tsps. butter  
1 tbsp. BAKER'S Vanilla Extract  
½ cup shredded cocoanut

Boil both kinds of sugar and milk until a spoonful of this mixture forms a soft ball in cold water, then remove from fire and add cocoanut, Vanilla and butter and beat until thick and creamy. Pour into buttered pan to cool.

**SMITH COLLEGE FUDGE**

¼ cup butter  
1 cup white sugar  
1 cup brown sugar  
2 squares chocolate  

¼ cup molasses  
½ cup cream  
2 tsps. BAKER'S Vanilla Extract

Melt butter. Mix together, in separate dish, white sugar, brown sugar, molasses, and cream. Add this to butter, and after it has been brought to a boil, continue boiling for 2½ minutes. Then add two squares of chocolate, scraped fine. Boil this 5 minutes, stirring it first rapidly and then more slowly. After taking from the fire, add Vanilla, stirring constantly until mass thickens. Pour into buttered pan and set in cool place.

**BAKER'S PEPPERMINT CREAMS**

2 cups granulated sugar  
¼ cup milk  
2 squares chocolate  

6 drops BAKER'S Peppermint Extract  
1 tbsp. butter

Cook the milk and sugar until it will form a ball in cold water. Take from stove, add butter and flavoring, beating until creamy. Drop on oiled paper to cool.

**ICE CREAM CANDY**

3 cups crushed loaf sugar  
½ cup vinegar  
1½ cups cold water  

1 tbsp. butter  
1 tsp. BAKER'S Vanilla Extract  
1 pinch salt

Place ingredients in pan and boil until it hardens when tested in cold water; then pull till white.
SNOW-WHITE FUDGE
2 cups granulated sugar 1 tbsp. marshmallow
½ cup rich milk 1 tbsp. butter
1 cup chopped walnut meats 1 tsp. BAKER'S Vanilla Extract

Boil sugar and milk until it forms a soft ball when tried in cold water; add marshmallow, beating well until marshmallow is dissolved. Add butter, walnut meats and Vanilla. Turn in pan, mark in squares.

MARSHMALLOWS NUT FUDGE
2 cups sugar (brown) ½ cup chopped nut meats (mixed)
½ cup milk ½ cup chopped marshmallows
2 tbsps. butter ½ tsp. BAKER'S Vanilla Extract ⅛ tsp. salt

Place sugar, milk and butter in saucepan, cook till a little on a spoon put in cold water will form a soft ball. Remove from fire, add Vanilla and beat a few minutes until mixture begins to thicken; then pour over buttered dish covered with nut meats and marshmallows. Set aside to cool and cut in squares.

CHOCOLATE NUT CARAMELS
2 cups granulated sugar 2 cups cream
1⅔ cups pure corn syrup 3 or 4 squares chocolate
1 cup butter ½ cups English walnut meats
2 tps. BAKER'S Vanilla Extract

Place over fire in saucepan, sugar, syrup, 1 cup cream and butter; boil vigorously, stirring constantly, then add second cup cream slowly so that boiling does not stop. Cook till when tested a hard ball will form when dropped in cold water. Remove from fire, add chocolate, beat till melted, then add nut meats and, lastly, Vanilla. Pour to ¼ inch thick on buttered platter. Cut into cubes when nearly cold.

 TAFFY
3 heaping cups white sugar 1 pound English walnut meats
⅛ cup molasses ½ cup butter
⅛ cup milk 1 tbsp. BAKER'S Vanilla Extract

Put sugar, molasses, milk and butter in saucepan; boil hard 15 or 20 minutes. When nearly done put in nut meats, cut in small pieces, add flavoring. Remove from fire, stir a few minutes, pour in buttered tins.
PEANUT BRITTLE

1 1/2 cups sugar  
2/3 cup water  
1/2 cup pure corn syrup  
2 level tbps. butter  
1 tsp. BAKER'S Vanilla Extract  
1 level tsp. soda  
1 tbsp. cold water  
1/2 pound raw shelled peanuts

Skin peanuts by putting in boiling water and then rubbing off skins. Put sugar, water and corn syrup in saucepan over fire till sugar is dissolved, scrape sugar from sides of pan, cover and boil 4 minutes; then uncover and cook till when tested it will chew but not stick to teeth. Add butter and peanuts, stirring constantly till peanuts are brown. Add soda dissolved in cold water, also Vanilla, stirring rapidly. When bubbling ceases pour on well buttered platter as thin as possible.

POPCORN CANDY

1 cup maple syrup  
1 cup brown sugar  
1/2 cup water  
1 tsp. butter  
2 cups popcorn  
1 cup nut meats  
Salt  
1 tsp. BAKER'S Vanilla Extract

Boil together maple syrup, brown sugar, water and butter until it becomes brittle when a little of mixture is dropped in cold water. Then add popcorn, nuts, a pinch of salt, and Vanilla. While adding these last ingredients, be careful to stir mixture as little as possible. Then pour into buttered tins and, when cool, mark in squares.

BUTTERSCOTCH

2 cups molasses  
1 cup sugar  
3/4 cup butter  
1 tsp. BAKER'S Almond Extract

Place molasses, sugar, and butter in a saucepan and add Almond. Bring ingredients to boil, stirring constantly until mixture will snap when chilled in ice water. It should take about 15 minutes to bring mixture to proper stage. When done, pour into buttered pan. Mark desired shape when partly cool. When cool, complete the cutting, wrap each piece in wax-paper.
**ICE CREAMS AND ICES**

**ORANGE ICE**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
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</thead>
<tbody>
<tr>
<td>2 tbsps. gelatine</td>
<td>1 cup lemon juice</td>
</tr>
<tr>
<td>½ cup cold water</td>
<td>1 cup orange juice</td>
</tr>
<tr>
<td>1½ cups boiling water</td>
<td>1 tsp. BAKER'S Orange Extract</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>BAKER'S Orange Color Paste</td>
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</tbody>
</table>

Soak gelatine in cold water 20 minutes. Add boiling water. Then add sugar, orange and lemon juice and Orange Extract. Color with a little Baker's Orange Color Paste. Cool, strain and freeze. Serve in glasses, with a strawberry or cherry on top of each ice.

**STRAWBERRY ICE**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
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</thead>
<tbody>
<tr>
<td>1 quart strawberries</td>
<td>Juice of one lemon</td>
</tr>
<tr>
<td>1½ cups sugar</td>
<td>1 quart water</td>
</tr>
<tr>
<td>BAKER'S Red Color Paste</td>
<td>BAKER'S Red Color Paste</td>
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</tbody>
</table>

Mash hulled strawberries and add sugar. Then add lemon juice and cold water. Color with Baker's Red Color Paste. Strain and freeze.

**MACAROON ICE CREAM**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
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</thead>
<tbody>
<tr>
<td>1½ cups evaporated milk</td>
<td>½ cup macaroon crumbs</td>
</tr>
<tr>
<td>½ cup water</td>
<td>½ tsp. BAKER'S Almond Extract</td>
</tr>
<tr>
<td>4 tbsps. sugar</td>
<td>Few grains of salt</td>
</tr>
<tr>
<td>¼ tsp. BAKER'S Vanilla Extract</td>
<td>BAKER'S Vanilla Extract</td>
</tr>
</tbody>
</table>

Boil water and sugar together 2 minutes. Cool, and add this syrup to milk beaten until frothy. Add macaroon crumbs, salt and Baker's Extracts. Freeze.

**LEMON SHERBET**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 quart (thin) cream</td>
<td>2 cups sugar</td>
</tr>
<tr>
<td>3 lemons</td>
<td>1 tsp. BAKER'S Lemon Extract</td>
</tr>
</tbody>
</table>

Place the can in freezer and surround it with ice and salt in proportion of 3 to 1. Pour thin cream into mould and add to it the strained juice of three lemons, to which has been added sugar, and Baker’s Lemon Extract. Then freeze the mixture, turning handle slowly at first, then faster until sherbet is frozen.
LEMON ICE

4 lemons 1 quart water
2 cups sugar 1 tsp. BAKER’S Lemon Extract

Add the juice of lemons to boiling water and sugar. Flavor with the Lemon. Allow mixture to cool. Strain and freeze.

FRENCH VANILLA ICE CREAM

2 eggs 2 cups milk
½ cup sugar 2 or 3 tsps. BAKER’S Vanilla Extract
½ pint cream

Beat yolks of eggs with sugar until quite thick. Scald milk in double boiler, add a little of it to egg mixture, stirring thoroughly; then add all together, still stirring until it boils. Then strain, and when cool, add cream, Vanilla and freeze. Serve with cut-up fruit, chocolate sauce, or maple sauce. The quantities here given make one quart.

FRENCH COFFEE ICE CREAM

2 eggs ½ cup coffee
½ cup sugar ½ pint cream
2 cups milk 1 tsp. BAKER’S Vanilla Extract

Beat yolks of eggs with sugar until quite thick. Scald milk in double boiler, add a little of it to egg mixture, stirring thoroughly; then add all together, still stirring until it boils. Then strain, add coffee and cream. When cool, add Vanilla and freeze. This makes 1 quart.

VANILLA ICE CREAM

½ pint milk 1 pint cream
¾ cup sugar 2 tsps. BAKER’S Vanilla Extract

Heat milk in double boiler, and dissolve sugar in it. When sugar is dissolved and cooled, add to mixture the cream slightly whipped—from 2 to 3 minutes—then add Vanilla. Mix thoroughly, and freeze in usual fashion. This makes one quart. This ice cream may be served with various sauces.
BETTER COLORINGS
FOR CAKE, ICE CREAM AND CANDY

BAKER’S Color Pastes are unexcelled for coloring cakes, jellies, frostings, ice cream, sherbets, fruit punch, candies, ice cubes, and other similar preparations.

There are many occasions when special color schemes are desired to enhance the attractions of the luncheon or dinner table and to make an artistic color harmony for weddings, birthdays, or holiday events. Baker’s Color Pastes will be helpful at such times.

These pastes are guaranteed to be harmless. They are made from certified colors and contain only such colors as are set forth by the United States Pure Food Laws. These colors are

Red        Blue        Violet        Green
Pink       Yellow      Orange       Brown

They are packed in sanitary opal jars, assuring freshness and ease of use. Being intense in color only a very small amount is needed for good results. Colors may be combined to secure varying tints.

DIRECTIONS

To mix color with food, always take out a small proportion of the food mixture to be colored, perhaps one-tenth of the total. Since the color is strong, begin with a very little, measuring carefully the paste that is added to color this portion the desired shade.

To this colored portion add nine times the amount of color already used. Mix carefully. Then stir this colored mixture into the rest of the food and blend by thorough stirring.

BAKER EXTRACT COMPANY
SPRINGFIELD, MASS., and PORTLAND, MAINE