

MY FIRST COOKBOOK

IMPERIAL  SUGAR COMPANY • SUGAR LAND, TEXAS



My First Cookbook

My Name Is:



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Contents

BREADS

Betty's Bran Muffins	7
Brownie Toast	8
Flaky Butter Biscuits	9
Sweet 'n Peanut Buttery Sandwiches	10

CANDY

Always Creamy Fudge	11
Patty's Penuche	12

CAKE AND COOKIES

Quickie Cake	13 and 14
Brownie Broiled Frosting	14
Circus Cookies	15
Cutout Cookies	16
Dreamwiches	17
Jerry's Bars	18
Roly-Polies	19

EGGS

Devilish Eggs	20
Humpty-Dumpty Eggs	21

MAIN DISHES

Meat Loafettes	22
Super Salmon Bake	23
Tasty Tuna Casserole	24

SALADS

Candlestick Salad	25
Tiny Turtle Salad	26
Waldorf Salad	27

SWEETS

Apple Crunch	28
Choc'laty Sauce	29
Grapefruit Imperial	30
Hello Fruit Jello	31
Sue's Applesauce	32

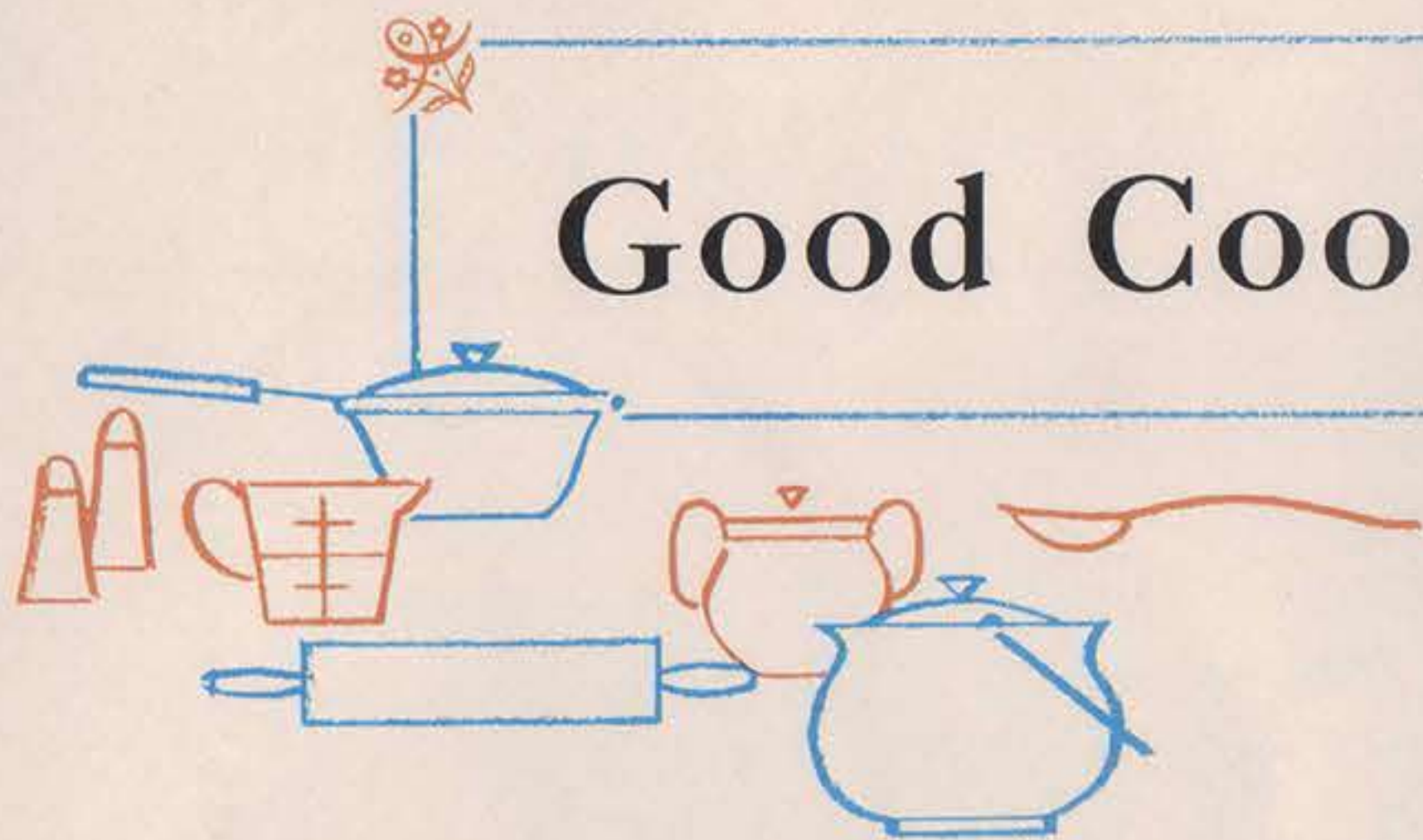
VEGETABLES

Best Baked Potatoes	33
Yummy Carrots	34

Cooking Terms for Beginners	6
Good Cooking Habits	2
How to Measure	5
My Favorite Recipes	35 and 36
Safety Steps	3
Table of Measurements	4



Good Cooking Habits



Wash your hands.

Put on apron and fasten your hair back.

Read your recipe carefully.

Set out all ingredients and the utensils you need.

Ask your mother to teach you how to use the range and light the oven.

When the recipe tells you to preheat the oven, be sure to light the oven **FIRST** and let it be heating while you mix ingredients.

Measure ingredients carefully.

Read one step of the recipe at a time. Do what it says. Read it again to make sure you have done it right.

Clean off work area. Wash all pans and utensils.

Put everything back where it belongs.

Sweep the kitchen.

Be sure you have turned off the range and oven.

Safety Steps

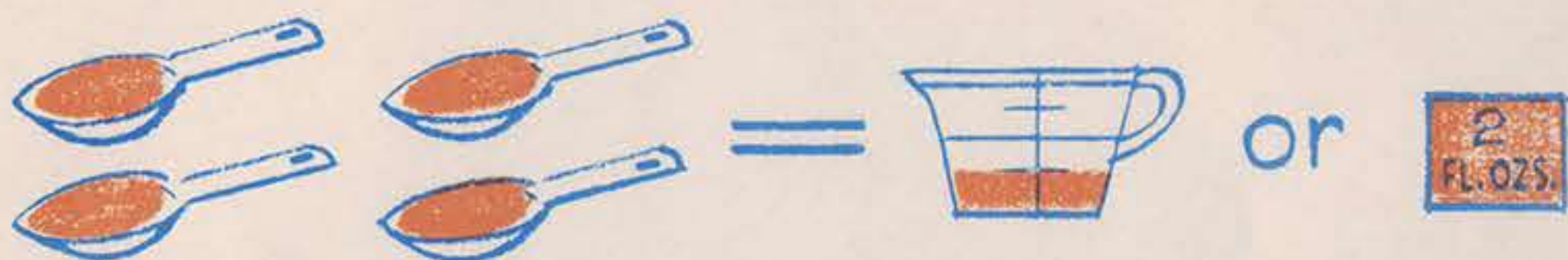


- PLOP!** Keep your hands dry. Slippery, wet hands may cause you to drop something.
- OOPS!** If something spills on the floor, wipe it up at once. Someone may slip and fall.
- OUCH!** Use a pot holder in each hand when you take hot pans or dishes from the oven.
- BOOM!** Turn pan handle away from edge of the range so it cannot be bumped.
- EEK!** When you plug in or unplug an appliance, be sure your hands are dry. Always take hold of the plug and pull straight out.
- OOOH!** When using the vegetable parer or knife always cut away from yourself. Place foods to be cut on a cutting board. Cut down, never toward your hand.
- WOW!** Avoid stinging steam. Tip lid away from you when you raise the cover to check contents of a hot pan.

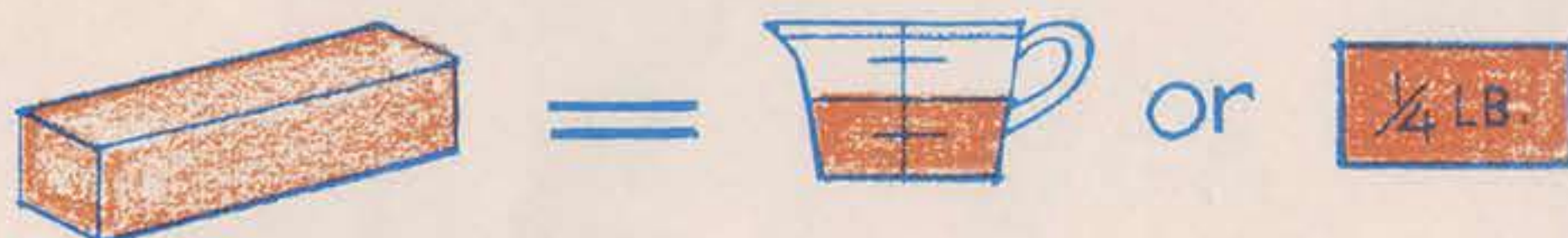
table of measurements



3 teaspoons equal 1 tablespoon



4 tablespoons equal $\frac{1}{4}$ cup or 2 fluid ounces



1 stick butter equals $\frac{1}{2}$ cup or $\frac{1}{4}$ pound



1 cup equals $\frac{1}{2}$ pint or 8 fluid ounces





2 cups equal 1 pint or 16 fluid ounces




4 cups equal 1 quart

how to measure

measure liquids in glass measuring cups.  The 1 cup mark is below the rim. Have your eyes even with the mark you are measuring on the cup.

measure dry ingredients in metal  or plastic cups that come in a set of 1 cup, $\frac{1}{2}$ cup, $\frac{1}{3}$ cup and $\frac{1}{4}$ cup.

use standard  **measuring spoons**, *not* the ones you use for meals. Make sure your teaspoon or tablespoon measurements of dry ingredients are right by leveling the spoonful off with the straight edge of a knife.




flour Tear off 2 sheets of waxed paper. Fill the sifter with flour and sift the flour onto 1 piece of waxed paper. Place the sifter on the other sheet of paper. With a tablespoon, lift the sifted flour from the waxed paper. Pile the flour lightly into the cup. **NEVER SHAKE THE FLOUR DOWN IN THE CUP!** Pile the flour high in the cup and level off carefully with straight edge of knife. Put the flour left on the paper back in flour container.



Imperial Brown Sugar

Fill the cup with brown sugar. Pack down hard with your spoon. Add more sugar and push down till the cup is full. Level with knife. When you empty the brown sugar out, it keeps the shape of the cup.

other dry ingredients

To measure other dry ingredients, just fill measure and level with a knife. 



Imperial Powdered Sugar 10X

Measure Imperial 10X Powdered Sugar the same way you measure flour. **SIFT FIRST!**



shortening

Pack the shortening in the cup a little at a time. Press out the air. Level off with the straight edge of a knife. Scrape it all out of the cup with a rubber scraper.



bake Cook food in the oven.

beat Use a large spoon, electric mixer or egg beater and mix fast. When you use a spoon, lift mixture with each beat. Example: You beat fudge to make it creamy-smooth. If you are mixing by hand, 150 full sweeping strokes around the bowl equals beating 1 minute with the electric mixer.

blend Stir several ingredients together until nice and smooth.

boil Cook in hot liquid that bubbles and steams.

broil Cook in direct heat. Use the broiler or cook outside over coals.

cream Make a soft, smooth velvety mixture. A term often used in cake recipes. Beat shortening till creamy. Add sugar and beat till light and fluffy.

fold A gentle way of mixing. Use a spatula or spoon. Cut down through the mixture, across the bottom, up and over the top. Do it lightly, over and over. Be careful. Do not beat!

fry Cook in hot fat.

knead Work and press dough with palms of the hands. Turn a little after each push.

mix Stir ingredients together.

simmer Cook in liquid over very low heat. Bubbles are small and slow.

Betty's Bran Muffins

SET OUT:

Flour
Baking powder
Salt
Shortening
Imperial Pure Cane Granulated Sugar
1 egg
Milk
Bran

Mixing bowl, measuring spoons and cups, sifter, muffin pans, pot holder.



1. Turn on oven and set at 425° F.
2. Lightly grease 1 dozen muffin cups or use paper bake cups inside muffin tin.
3. Sift flour and measure 1 cup. Return to sifter and add 2 teaspoons baking powder and ½ teaspoon salt.
4. In mixing bowl, cream 2 tablespoons shortening and 3 tablespoons Imperial Granulated Sugar. Add 1 egg and beat well.
5. Stir in ¾ cup milk, then 1 cup bran.
6. Sift in dry ingredients. Stir till just moistened.
7. Fill muffin cups 2/3 full.
8. Bake in 425° F. oven 20 to 25 minutes.

DATE BRAN MUFFINS:
To the recipe above, add
½ cup chopped dates.

[Makes 1 dozen
muffins.]

Brownie Toast

SET OUT:

4 slices bread

Butter

Imperial  Brown Sugar

Shredded Coconut

Small bowl, measuring cup and spoons, table knife, aluminum foil, pot holder.

1. Place sheet of aluminum foil over grill of broiler pan. Turn on the broiler. Please ask your mother to help you if you don't know how.
2. In small bowl, mix $\frac{1}{4}$ cup Imperial Brown Sugar and 4 teaspoons shredded coconut.
3. Place bread on foil sheet in broiler. Toast bread on one side. Remove from broiler. Turn and spread untoasted side generously with butter. Top each slice with about 1 tablespoon of the brown sugar-coconut mixture.
4. Return to broiler. Toast till bubbly and brown.

[Makes
4 Servings]



Flaky Butter Biscuits

SET OUT:

Flour

Baking powder

Salt

Butter

Milk

Mixing bowl, fork, 2 table knives or a pastry blender, bread board, sifter, rolling pin, baking sheet, biscuit cutter, spatula, pot holder, measuring spoons and cups.

1. Turn on oven and set at 425° F.
2. Sift flour and measure 2 cups. Return to sifter. Add 4 teaspoons baking powder and 1 teaspoon salt. Sift together into mixing bowl.
3. Add $\frac{1}{4}$ cup butter to flour mixture. Cut in butter using pastry blender or 2 knives. Continue blending till mixture looks like coarse crumbs.
4. When well-mixed, add $\frac{2}{3}$ cup milk all at once. Stir with fork just till dough follows fork around bowl.*
5. Sprinkle a little flour on board and rolling pin. Dust hands with flour and knead dough about 10 times.
6. Roll out dough till about $\frac{1}{2}$ " thick. Cut with biscuit cutter.
7. Use spatula to place biscuits on lightly greased baking sheet.
8. Bake at 425° F. till golden brown, about 12 minutes.

[Makes 1 Dozen
Biscuits]

*HINT: Too much stirring makes biscuits tough.

Sweet 'n Peanut Buttery Sandwiches

SET OUT:


2 slices bread
Soft butter or margarine
Imperial  Brown Sugar
Peanut butter, smooth or crunchy style

Table knife,
plate,
measuring spoons.




1. Spread bread slices with soft butter.
2. Sprinkle 1 tablespoon Imperial Brown Sugar on 1 slice.
3. Spread the other slice with peanut butter as thick as you please! Put the sandwich together.
4. Slice across the center.
5. Enjoy your sandwich with a tall, chilly mug of milk.



Always Creamy Fudge

SET OUT:

Imperial  Granulated Sugar
1 14½-oz. can evaporated milk
¼ pound (1 stick) butter or margarine
Salt
2 6-oz. packages semisweet chocolate bits
1 pint marshmallow creme
Pecans
Vanilla

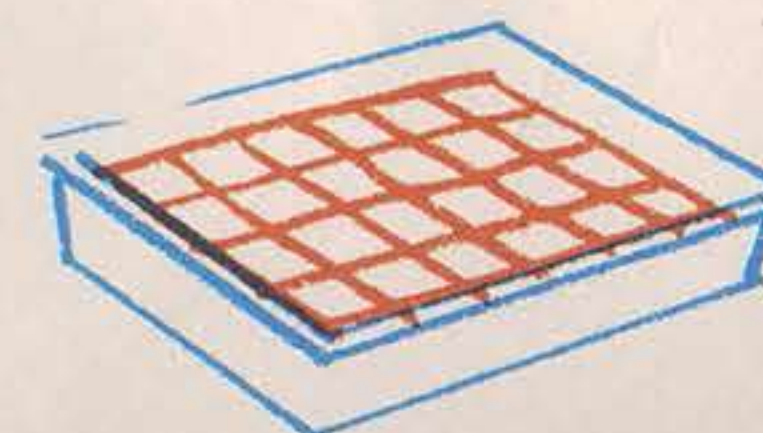
Saucepan, measuring spoons and cups, wooden mixing spoon, large shallow pan or baking dish, knife.

1. Combine 4 cups Imperial Granulated Sugar, can of evaporated milk, 1 stick of butter and ⅛ teaspoon salt in saucepan.
2. Cook over medium heat, stirring till mixture begins to boil.
3. Butter sides and bottom of large pan.
4. Continue cooking till it reaches the soft-ball stage.* Test by letting candy drop from spoon into cup of cold water.

Ask mother to show you how. If it holds its shape when you take it from the water, the candy is at the soft-ball stage.


5. Remove from heat. Add chocolate bits, marshmallow creme, 1 cup of pecans and 1 teaspoon vanilla.
6. Stir till chocolate melts and is well blended.
7. Pour into buttered pan. Cool and cut.

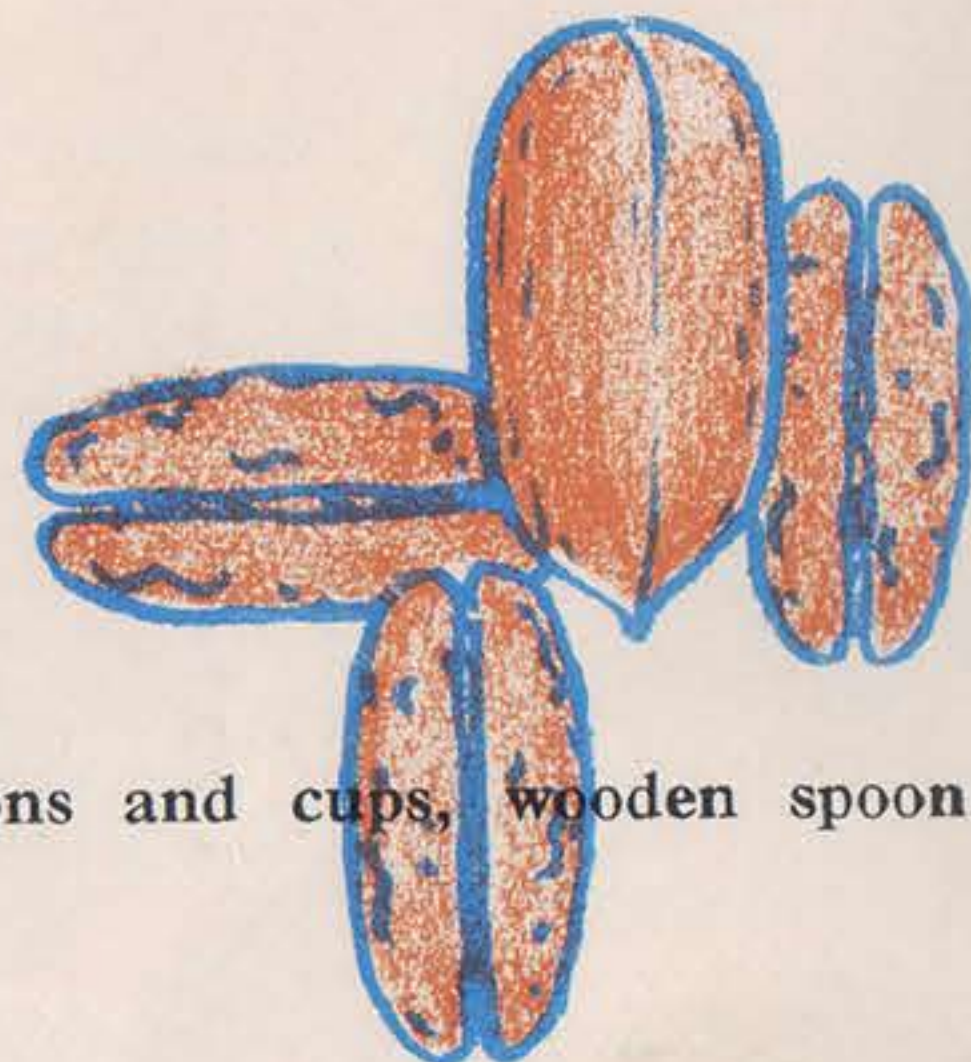
***HINT:** If you use a candy thermometer, the soft-ball stage is at 238° F.



Patty's Penuche

SET OUT:

Imperial  Brown Sugar
Light corn syrup
Salt
Milk
Butter
Vanilla
Pecans



Heavy saucepan, measuring spoons and cups, wooden spoon, shallow pan, knife.


1. Butter shallow pan.
2. In heavy saucepan, mix $2\frac{1}{2}$ cups Imperial Brown Sugar, 1 tablespoon light corn syrup, $\frac{1}{8}$ teaspoon salt, $\frac{3}{4}$ cup milk and 1 tablespoon butter.
3. Cook over medium heat. *Stir only till sugar dissolves.*
4. Cook till mixture reaches soft-ball stage.* Test by letting candy drop from wooden spoon into cup of cold water. If it holds its shape when you take it from the water, the candy is at the soft-ball stage.
5. Remove from heat. Cool at room temperature without stirring till lukewarm. Break up enough pecans to measure $\frac{3}{4}$ cup.
6. Add 1 teaspoon vanilla to cooled candy mixture.
7. Beat till mixture holds its shape and starts to lose its gloss. Quickly add $\frac{3}{4}$ cup broken pecans. Beat till creamy. Spread in pan. Cool and cut in squares.

***HINT:** If you use a candy thermometer, the soft-ball stage is at 238° F.

Quickie Cake



SET OUT:

Cake flour
Imperial  Granulated Sugar
Baking powder
Salt
Shortening
1 egg
Milk
Vanilla

Mixing bowl, measuring cups and spoons, sifter, 9" x 9" x 2" square baking pan, pot holder.

1. Turn on oven and set at 350° F.
2. Grease bottom of 9" x 9" x 2" pan. Cut waxed paper to fit and place in bottom of pan. Grease and flour paper.
3. Sift cake flour and measure $1\frac{3}{4}$ cups. Return to sifter and add 1 cup Imperial Granulated Sugar, $2\frac{1}{2}$ teaspoons baking powder and $\frac{1}{2}$ teaspoon salt.
4. In mixing bowl, stir $\frac{1}{4}$ cup shortening to soften. Sift in the dry ingredients.


[Continued on
next page]

[Continuation of Quickie Cake]

5. Add 1 egg. Measure out $\frac{3}{4}$ cup milk. Add about half of it now. Beat for 2 minutes.
6. Add rest of milk and 1 teaspoon vanilla. Beat 2 minutes longer.
7. Empty into pan. Bake at 350° F. about 30 minutes. Remove from oven and let cool a few minutes. Top with Brownie Broiled Frosting or any of your favorite frostings.

Brownie Broiled Frosting

SET OUT:



Butter or margarine
Imperial  Brown Sugar
Cream
Shredded coconut

Small mixing bowl, measuring cups, mixing spoon, pot holder.

1. In small mixing bowl, stir $\frac{1}{3}$ cup butter to soften.
2. Add $\frac{2}{3}$ cup Imperial Brown Sugar, $\frac{1}{4}$ cup cream and 1 cup shredded coconut. Blend well.
3. Spread on cake while it is still slightly warm.
4. Turn on broiler at low heat. Place cake in broiler and broil till mixture bubbles up and is lightly browned (10 to 15 minutes).

Circus Cookies

SET OUT:

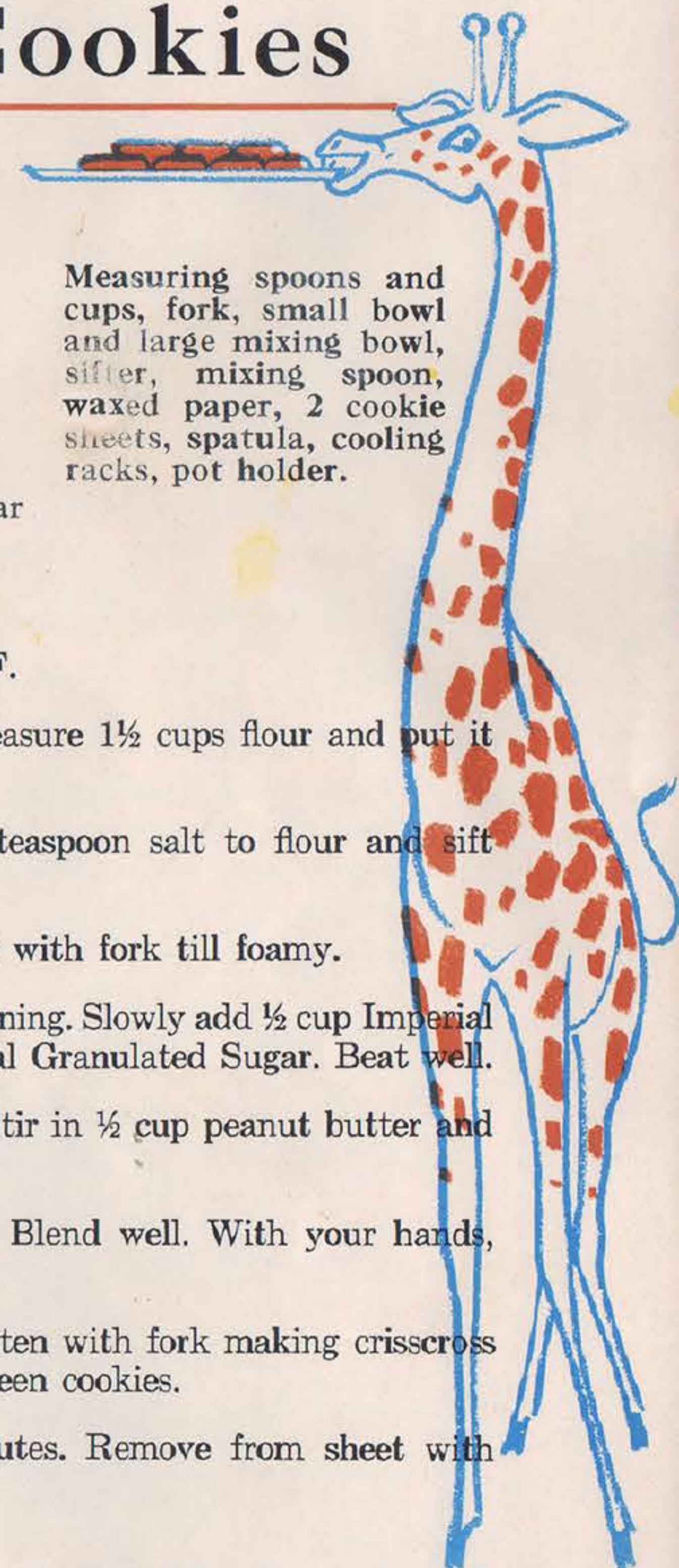
Flour
Soda
Salt
1 egg
Shortening
Imperial  Brown Sugar
Imperial  Granulated Sugar
Vanilla
Peanut Butter

Measuring spoons and cups, fork, small bowl and large mixing bowl, sifter, mixing spoon, waxed paper, 2 cookie sheets, spatula, cooling racks, pot holder.

1. Turn on oven and set at 375° F.
2. Sift flour onto waxed paper. Measure $1\frac{1}{2}$ cups flour and put it back in the sifter.
3. Add 1 teaspoon soda and $\frac{1}{8}$ teaspoon salt to flour and sift together.
4. Break egg into small bowl. Beat with fork till foamy.
5. In large bowl, cream $\frac{1}{2}$ cup shortening. Slowly add $\frac{1}{2}$ cup Imperial Brown Sugar and $\frac{1}{2}$ cup Imperial Granulated Sugar. Beat well.
6. Add beaten egg and beat well. Stir in $\frac{1}{2}$ cup peanut butter and $\frac{1}{2}$ teaspoon vanilla.
7. Gradually stir in flour mixture. Blend well. With your hands, shape dough in small balls.
8. Place balls on cookie sheet. Flatten with fork making crisscross marks on top. Leave space between cookies.
9. Bake at 375° F. about 10 minutes. Remove from sheet with spatula.

Makes $4\frac{1}{2}$ dozen cookies.

HINT: Bake 1 sheet of cookies at a time. Place in center position in oven. While 1 sheet bakes, get the other sheet ready for the oven.



Cutout Cookies

SET OUT:

Flour

Salt

Cream of tartar

Baking soda

Nutmeg

Cinnamon

Shortening

Imperial  Granulated Sugar

1 egg

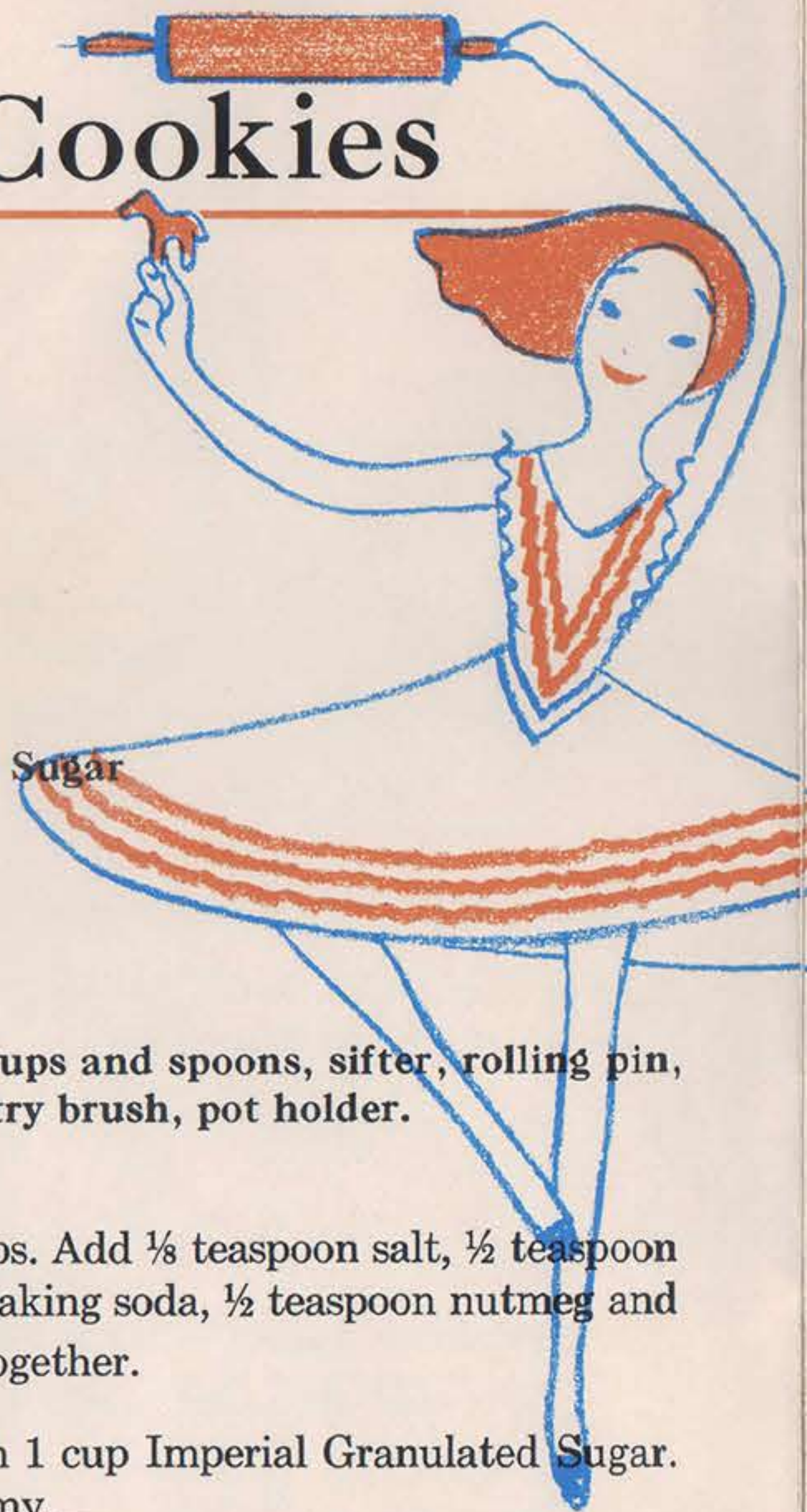
Milk

Vanilla

LATER: 1 egg white

Large mixing bowl, measuring cups and spoons, sifter, rolling pin, bread board, cookie cutters, pastry brush, pot holder.

1. Sift flour and measure $2\frac{1}{2}$ cups. Add $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon nutmeg and $\frac{1}{4}$ teaspoon cinnamon. Sift together.
2. Cream $\frac{1}{2}$ cup shortening with 1 cup Imperial Granulated Sugar. Add 1 egg and beat till creamy.
3. Stir in $\frac{1}{3}$ cup milk, 1 teaspoon vanilla and flour mixture. Chill in refrigerator about 2 hours or till easy to handle.
4. Turn on oven and set at 375° F. Grease baking sheets.
5. Sprinkle flour on bread board, cookie cutters and rolling pin. Roll dough out to $\frac{1}{4}$ " or $\frac{1}{8}$ " thick. Place on baking sheet.
6. Slightly beat egg white and brush lightly over cutout cookies. Sprinkle with Imperial Granulated Sugar.
7. Bake at 375° F. about 10 minutes.



Dreamwiches

SET OUT:

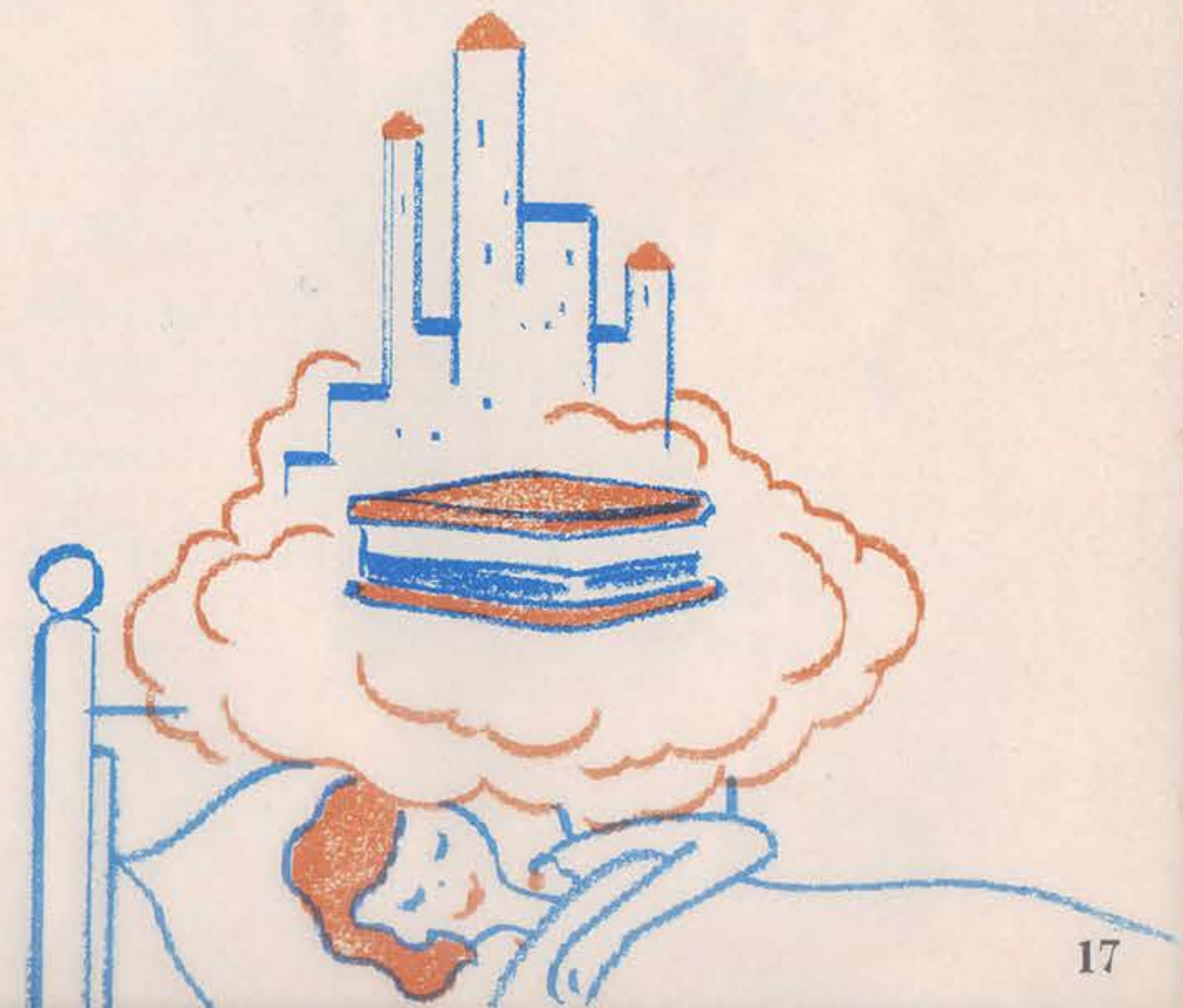
Flat milk chocolate bars

Graham crackers

Marshmallows



Long skewer or barbecue fork, spoon, serving plate.

1. Place a 4-square portion of milk chocolate bar on 1 graham cracker.
2. Place 2 marshmallows on long fork. Roast slowly over open fire or coals. Let brown gradually so the center will melt.
3. With a spoon move the toasted marshmallows off the fork onto the chocolate.
4. Top with another graham cracker and squeeze together. Oh-so-easy and ever-so-good!



Jerry's Bars

SET OUT:

Pecans
Butter or margarine
Imperial  Brown Sugar
Flour
Baking soda
2 eggs
Vanilla
Imperial  10X Powdered Sugar

Small bowl, mixing bowl, measuring cups and spoons, 8" x 8" x 2" baking pan, knife, pot holder.




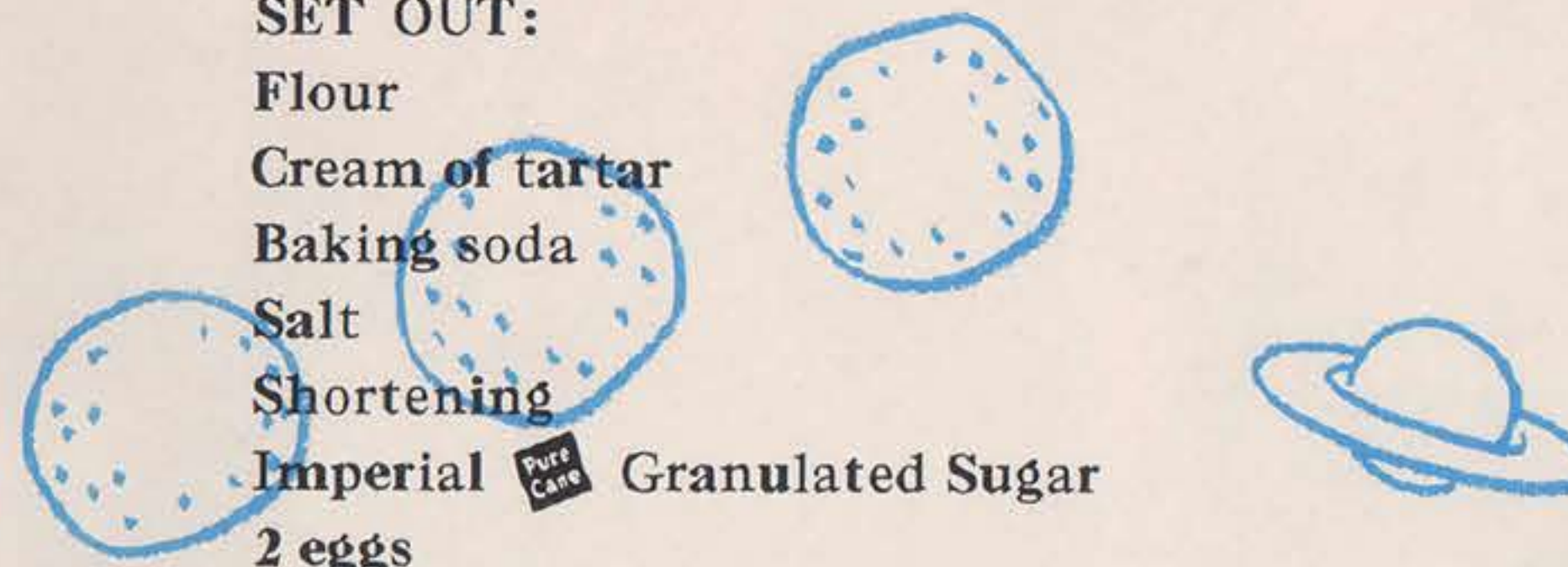
1. Turn on oven and set at 350° F.
2. Chop pecans and measure 1 cup.
3. Melt 2 tablespoons butter in 8" x 8" x 2" baking pan.
4. In small bowl, mix 1 cup Imperial Brown Sugar, 5 tablespoons flour, 1/8 teaspoon soda and 1 cup chopped pecans.
5. In mixing bowl, beat 2 eggs. Stir in the brown sugar mixture and 1 teaspoon vanilla.
6. Pour this mixture over the melted butter in pan. *Do not stir.*
7. Bake at 350° F. for 20 minutes.
8. Remove from oven. Let cool slightly. Cut in bars and sprinkle with Imperial 10X Powdered Sugar.

Makes about
18 bars

Roly-Polies

SET OUT:

Flour
Cream of tartar
Baking soda
Salt
Shortening
Imperial  Granulated Sugar
2 eggs
Cinnamon



Mixing bowl, measuring spoons and cups, mixing spoon, small bowl, baking sheet, pot holder.

1. Sift flour and measure 2 3/4 cups. Add 2 teaspoons cream of tartar, 1 teaspoon soda and 1/8 teaspoon salt.
2. In mixing bowl, cream 1 cup shortening and 1 1/2 cups Imperial Granulated Sugar.
3. Add 2 eggs. Beat well. Add sifted flour mixture and blend well.
4. Chill dough in refrigerator for 2 hours or till easy to handle.
5. Turn on oven and set at 350° F.
6. Lightly grease baking sheet.
7. In small bowl, combine 2 tablespoons Imperial Granulated Sugar and 2 teaspoons cinnamon.
8. Roll dough into small balls and dip into sugar-cinnamon mixture.
9. Place on baking sheet. Bake at 350° F. 10 to 12 minutes.

Makes about
72 cookies

Devilish Eggs

SET OUT:

6 eggs
Salt
Pepper
Prepared mustard
Vinegar
Mayonnaise
Paprika

Saucepan with cover, cutting board, sharp knife, small bowl, measuring spoons, mixing spoon, teaspoon, 8" square baking pan.



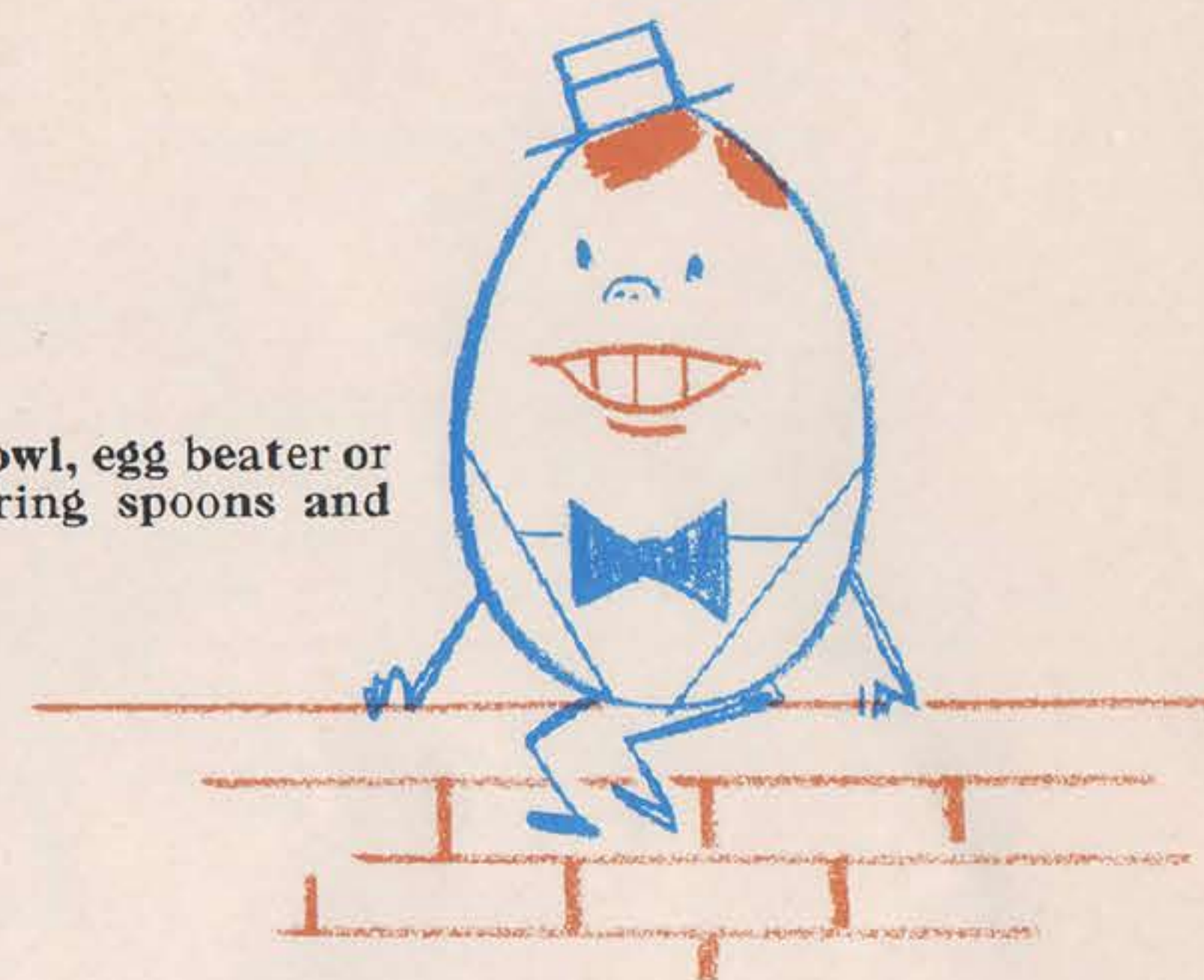
1. Place eggs gently into saucepan. Add cold water till $\frac{1}{2}$ " above tops of eggs. Cover with lid.
2. Heat slowly to boiling. Turn heat *very low*. Cook 20 minutes.
3. Place pan in sink. Run cold water over eggs till cool enough to handle.
4. Tap eggs lightly all over. Peel under cold running water.
5. Put eggs on cutting board. Cut each egg in half lengthwise.
6. Remove yolks carefully. Put yolks in small bowl.
7. With fork, mash yolks. Add $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 1 teaspoon mustard, 1 teaspoon vinegar and 3 tablespoons mayonnaise. Mix well.
8. Spoon yolk mixture lightly into egg whites.
9. Sprinkle tops with paprika.
10. Place eggs in a single layer in baking pan. Cover and keep chilled in refrigerator till serving time.

Humpty-Dumpty Eggs

SET OUT:

4 eggs
Milk
Salt
Butter

Medium-size mixing bowl, egg beater or electric mixer, measuring spoons and cup, double boiler.



1. Put water in bottom of double boiler. Heat to boiling.
2. Break 4 eggs* into mixing bowl. Beat until light and foamy.
3. Add 1 cup milk and $\frac{1}{2}$ teaspoon salt to the eggs and beat.
4. Add 1 tablespoon butter and pour mixture into top of double boiler.
5. Put top of double boiler in place over boiling water. Cook 20 minutes or till firm. Stir lightly at the last.

Makes 3-4 servings.

***HINT:** Always break eggs one at a time into a cup before adding to the recipe. Bits of shell which might break off can be removed easily from the small cup using a teaspoon.

Meat Loafettes

SET OUT:

1 egg
1 pound ground chuck steak
Salt
Pepper
Worcestershire sauce
¼ cup finely chopped onion
½ cup fresh bread crumbs
1 can condensed vegetable soup
(do not dilute)
Butter

Mixing bowl, measuring spoons and cups, fork, muffin tins, pot holders.

1. Set oven at 450° F.
2. Beat egg in mixing bowl.
3. Add ground steak, 1 teaspoon salt, ½ teaspoon pepper, 1 teaspoon Worcestershire sauce, ¼ cup chopped onion, ½ cup bread crumbs and vegetable soup. Mix lightly with fork.
4. Butter 12 muffin tins. Spoon meat mixture into muffin cups. Round off tops.
5. Bake at 450° F. for 15 minutes.

Makes 6 servings.



Super Salmon Bake

SET OUT:

Milk
Bread
Butter
One 1-lb. can salmon
(2 cups)
2 eggs
Salt
1 tablespoon chopped onion

Double boiler, chopping knife, measuring cups and spoons, egg beater, mixing bowl, loaf pan or baking dish, pot holder.

1. Turn on oven and set at 350° F.
2. Bring water to boil in bottom of double boiler.
3. Put 1½ cups milk, 1 slice of bread and 4 tablespoons butter in top of double boiler. Place over boiling water and heat until creamy.
4. Carefully remove bones from salmon.
5. Beat 2 eggs. Mix eggs with salmon, ½ teaspoon salt and 1 tablespoon chopped onion. Add heated milk mixture. Stir well. Mixture will be thin.
6. Lightly grease a loaf pan and fill with salmon mixture.
7. Bake at 350° F. for 1 hour. Serve hot or cold.

Tasty Tuna Casserole

SET OUT:

Potato chips

Butter

1 can cream of mushroom soup

Salt

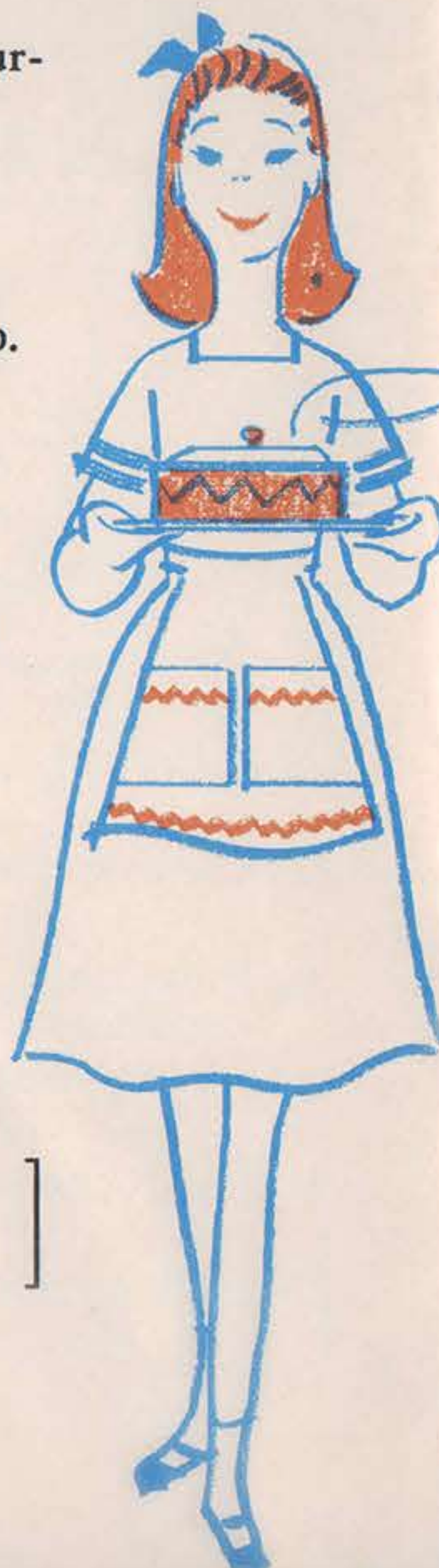
Milk

1 7-oz. can tuna fish

1½ quart casserole dish, small mixing bowl, measuring spoons and cups, rolling pin, pot holder.

1. Turn on oven and set at 350° F.
2. Crush enough potato chips to measure ¾ cup. Put potato chips in plastic or paper bag and crush with rolling pin.
3. Butter the inside of your casserole dish.
4. In small bowl, mix can of mushroom soup and ½ teaspoon salt with ½ cup milk. Blend well.
5. Drain tuna and arrange in bottom of casserole dish. Pour the soup mixture over the tuna.
6. Sprinkle crushed potato chips over the top.
7. Bake at 350° F. for 25 minutes. Serve hot.

[Makes 4 or 5 servings.]



Candlestick Salad

FOR EACH SERVING

SET OUT:

Lettuce leaf

Canned pineapple slice
(save the juice)

Ripe banana

Mayonnaise

Maraschino cherry

Paring knife, salad plate, teaspoon.

1. Wash lettuce and drain.
2. Put lettuce leaf on salad plate. Arrange pineapple slice in center.
3. Peel banana. Cut off ends so banana will stand.
4. Dip banana in pineapple juice. Stand in center of pineapple ring.
5. Tint mayonnaise pink with maraschino cherry juice or a drop of red food coloring.
6. Spoon a dab of pink mayonnaise over top of banana. Let drip down the side like a melting candle.
7. For the flame, place maraschino cherry on top.



Tiny Turtle Salad

FOR EACH SERVING

SET OUT:

Canned pear half
(save the syrup)

4 pecan halves

Green olive

2 cloves

Green food coloring



Small bowl, salad plate, spoon.

1. Empty syrup from canned pears into small bowl. Add a few drops of green food coloring to the syrup.
2. Soak pear halves in syrup till tinted green.
3. On salad plate, place pear half, hollow side down.
4. Put pecan halves in position for 4 feet.
5. For the head, use one green olive with 2 cloves stuck in it to form eyes.

Waldorf Salad

SET OUT:

Now

4 or 5 large apples

½ lemon

Celery

½ cup broken pecans

Salt

Imperial  Granulated Sugar

Later

Whipping Cream

Mayonnaise



Paring knife, measuring cups and spoons, salad bowl, cutting board, tiny bowl.

1. Wash apples. Cut into cubes, enough to make 2 cups. Put in salad bowl and squeeze juice of ½ lemon over the apples.
2. Wash and scrape celery. Chop in small pieces enough to make 1 cup. Add to apples.
3. Add ½ cup pecans, 2 tablespoons Imperial Granulated Sugar and ⅛ teaspoon salt.
4. Whip ½ cup cream in tiny bowl. Mix with ½ cup mayonnaise. Add to salad and mix gently.
5. Chill. Serve in crisp lettuce leaves.

Makes 4 to
6 servings.

Apple Crunch

SET OUT:

8 medium-size apples
Cinnamon
Nutmeg
Imperial  Granulated Sugar
Imperial  Brown Sugar
Flour
½ cup chopped pecans
Butter or margarine



Measuring cups and spoons, shallow baking dish, paring knife, mixing bowl, 2 pot holders, pastry blender, small bowl, sifter.

1. Turn on oven and set at 400° F.
2. Lightly butter inside of baking dish.
3. Wash apples. Cut in quarters. Peel and cut out the cores. Cut in thin slices. Put in baking dish.
4. Sprinkle 1 teaspoon cinnamon, 1 teaspoon nutmeg and ½ cup Imperial Granulated Sugar over apple slices.
5. Add ½ cup water.
6. Sift and measure 1 cup flour. Mix with ½ cup Imperial Brown Sugar in small bowl. Add ½ cup butter. Mix well using pastry blender. Add chopped pecans.
7. Spread mixture over apples. Place in oven. Bake at 400° F. 20 minutes.


*Turn heat down to 350° F. Bake 25 minutes longer.

[Makes
8 servings]

*HINT: A minute timer makes it easier to keep track of the time.

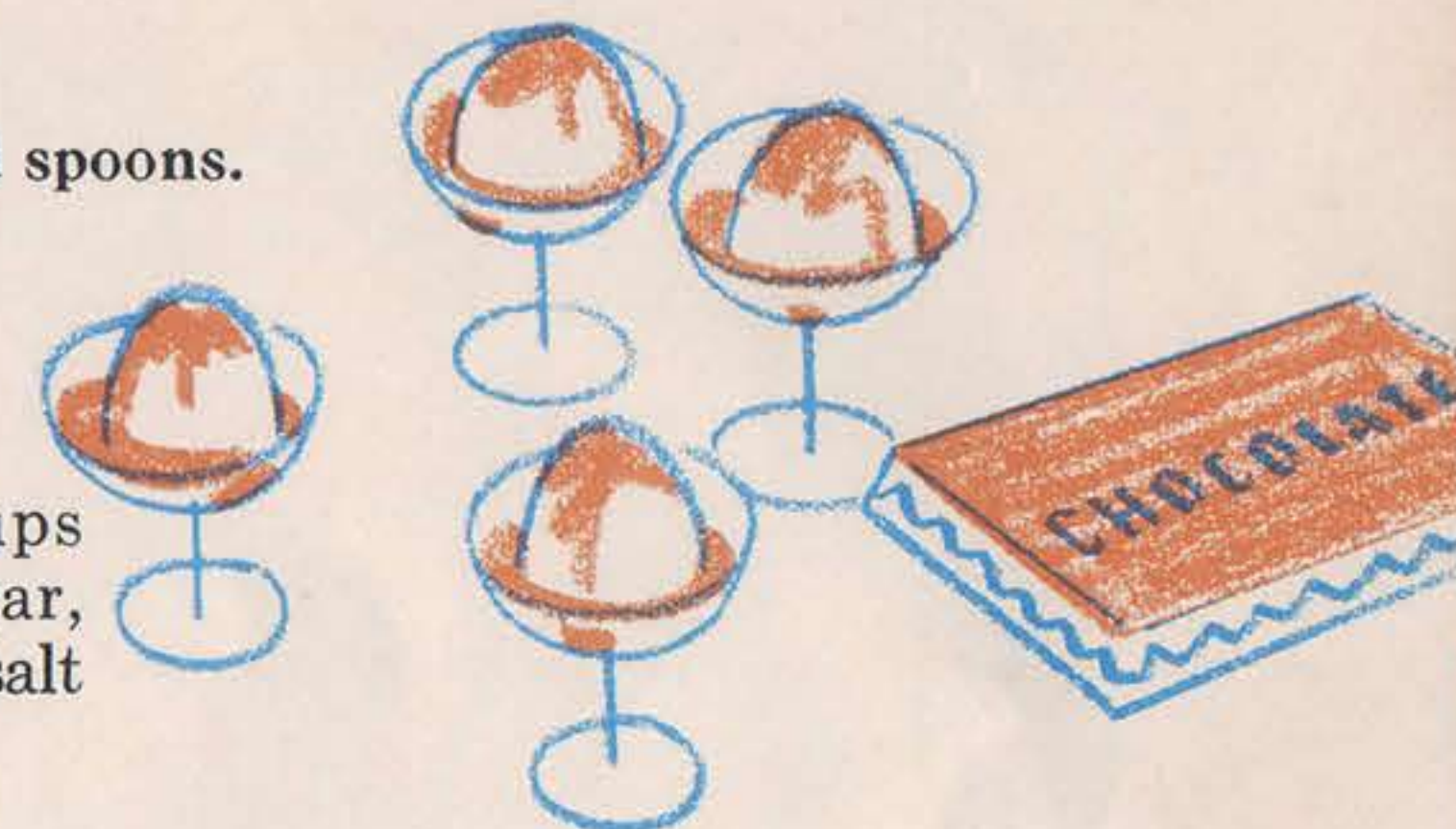
Choc'laty Sauce

SET OUT:

Imperial  Granulated Sugar
Cocoa
Salt
Vanilla

Saucepan, measuring cups and spoons.

1. In saucepan, mix 1½ cups Imperial Granulated Sugar, 1 cup cocoa, ⅛ teaspoon salt and 1 cup water.
2. Place over medium heat. Boil 15 minutes.
3. Cool. Add 1 teaspoon vanilla.
4. For super sundaes, serve over ice cream. Choc'laty Sauce is a delicious topping for cake or pudding too!
5. Pour left-over sauce in jar, cover and store in refrigerator. For hot chocolate sundaes, just warm the sauce again before serving.




HINT: Chocolate scorches easily. Never use *high* heat when cooking recipes using chocolate or cocoa.



Grapefruit Imperial

SET OUT:

2 grapefruit
Imperial  Brown Sugar
Maraschino cherries

Knife, citrus knife, measuring spoons,
aluminum foil, pot holder.

1. Place sheet of aluminum foil over grill of broiler pan. Turn on broiler. Please ask your mother to help if you don't know how.
2. Slice grapefruit in half. Cut around each section and remove the center. If you do not have a citrus knife, a paring knife will do.
3. Sprinkle 1 tablespoon of Imperial Brown Sugar over the top of each grapefruit half.
4. Arrange grapefruit halves in broiler. Broil until sugar melts and edge of grapefruit turns delicate brown.
5. Remove from broiler. Put 1 maraschino cherry in the center of each half.
6. Serve at once. Grapefruit Imperial is delicious at breakfast. Also appetizing at other meals.

Pure
Cane

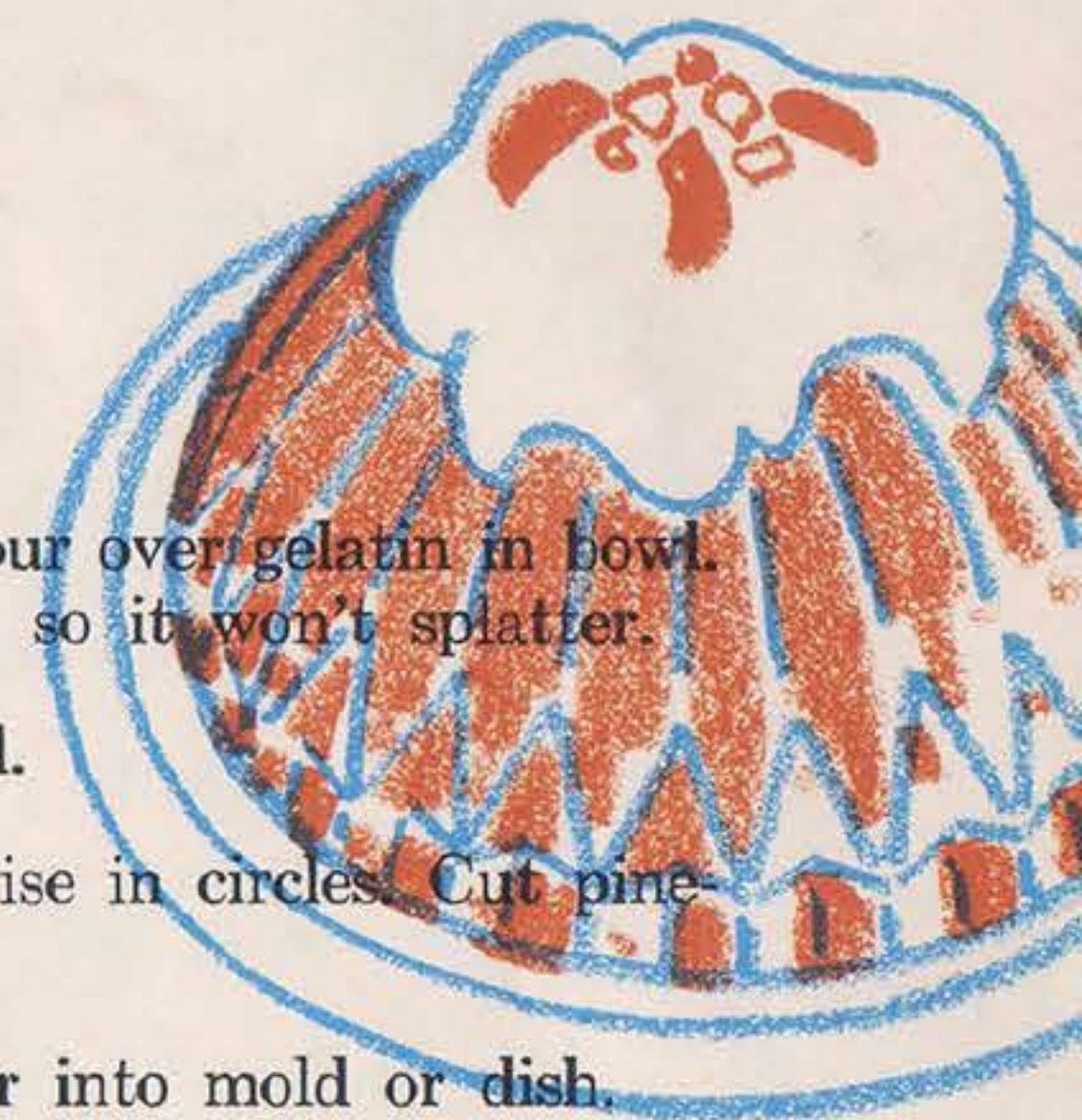
Hello Fruit Jello

SET OUT:

Teakettle of water
Package of raspberry-
flavored gelatin
2 bananas
2 oranges
3 slices canned pineapple

Glass measuring cup, medium-size mixing bowl, paring knife,
1-quart jello mold or loaf baking dish.

1. Boil water in kettle.
2. Empty gelatin into mixing bowl.
3. Measure 2 cups of boiling water and pour over gelatin in bowl. Pour water slowly into measuring cup so it won't splatter.
4. Stir until gelatin all dissolves. Let cool.
5. Peel bananas and oranges. Slice crosswise in circles. Cut pineapple into small pieces.
6. Add fruit to cooled jello mixture. Pour into mold or dish.
7. When cool, put it in your refrigerator. It's ready to serve when firm.
8. If you want to serve with whipped cream, put 1 cup ($\frac{1}{2}$ pint) whipping cream in a small bowl.* Whip with beater until fluffy and thick. As cream thickens, whip in 1 tablespoon Imperial 10X Powdered Sugar and 1 teaspoon vanilla.
9. Spoon jello into pretty dishes. Top with a mountain of whipped cream.



*WHIP TIP: Chill bowl and beater first. Cream will whip faster.

Sue's Applesauce

SET OUT:

6 sour apples

Imperial  Granulated Sugar

Whole Cloves

Paring knife, medium saucepan with lid, measuring cup, colander or strainer, wooden spoon.

1. Wash apples.
2. Cut apples in quarters.
3. Carefully cut out the cores.
4. Put apples, $\frac{2}{3}$ cup Imperial Granulated Sugar, 1 cup water and 8 whole cloves in saucepan. Cover with lid.
5. Cook slowly $\frac{1}{2}$ hour or until tender. Pierce apple slice with fork to test tenderness.
6. Press through colander or strainer.

[Makes
approximately
4 cups]



Best Baked Potatoes



SET OUT:

Baking potatoes

Later: Butter

Vegetable brush, fork, pot holder, knife.

1. Turn on oven and set at 400° F.
2. Wash and scrub potatoes with brush.
3. If you like a soft skin, rub the potatoes lightly with fat. Leave as is for a crisp skin.
4. Pierce skin with fork so potato will not burst while baking.
5. Bake at 400° F. about 1 hour.
6. With pot holder in hand, press potato between fingers. Potato is done if it feels soft.
7. Cut slit in top of potato. Put a generous pat of butter inside.

Yummy Carrots

SET OUT:

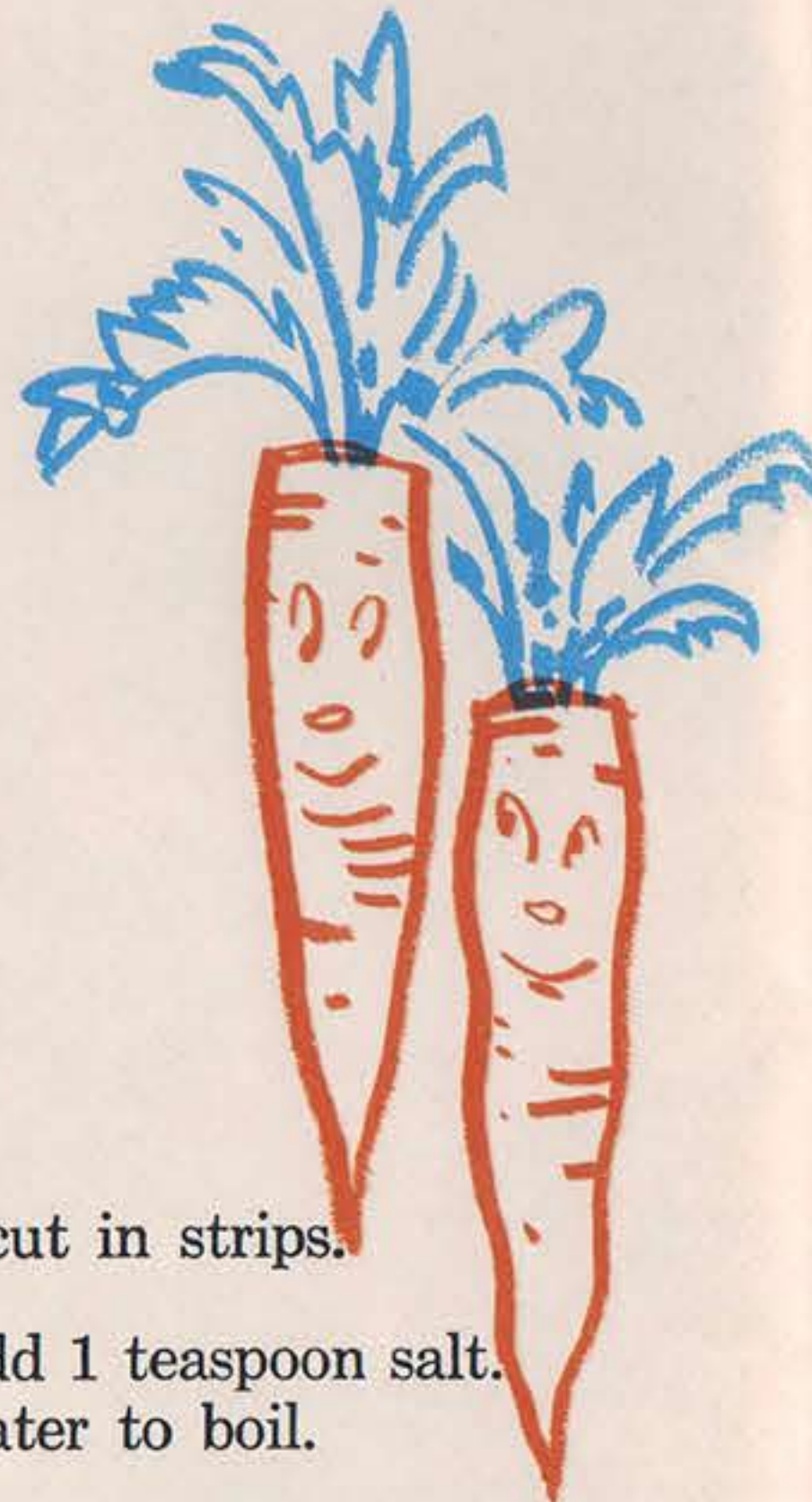
Carrots

Salt

Pepper

Butter or margarine

Saucepan with lid, vegetable parer, fork,
paring knife.



1. Wash carrots. Remove outer surface with vegetable parer.
2. Place carrots on chopping board and cut in strips.
3. Run 1" of cold water into saucepan. Add 1 teaspoon salt. Place pan over high heat and bring water to boil.
4. Add carrot strips. Cover with lid and lower heat.
5. Cook about 15 minutes or till tender. Pierce with fork to check tenderness.
6. Drain. Empty carrots into bowl. Dot with plenty of butter. Salt and pepper as you please.

My Favorite Recipes

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THE IMPERIAL SUGAR FAMILY



IMPERIAL GRANULATED SUGAR is 100% Pure Cane Sugar — as white as white can be! Each grain is uniformly fine. It dissolves quickly and thoroughly. You get dependable results.



IMPERIAL 10X POWDERED SUGAR helps you make smooth, velvety frostings. It's always fluffy and *very* fine—today's finest for frostings!



IMPERIAL LIGHT BROWN SUGAR is soft and light brown in color with a mild molasses taste. Used often in cookie, candy and pie recipes.



IMPERIAL DARK BROWN SUGAR may be used just like Imperial Light Brown Sugar. The flavor is richer. Color is deeper. Adds flavor to everyday foods.



IMPERIAL SUPERFINE SUGAR is perfect to sweeten fruit, berries and cereal. It's Imperial's finest granulated sugar. Dissolves almost instantly in cold drinks.



IMPERIAL DAINTY CUBES are tiny sugar cubes. Use to sweeten hot beverages. Especially nice for tea parties!

Pure
Cane

Pure
Cane

MY FIRST COOKBOOK

IMPERIAL SUGAR COMPANY
Sugar Land, Texas