

teena

*in the
Kitchen*

*A Cook book
for teen-agers
by*

IMPERIAL
Pure
Cane **SUGAR**



CONTENTS

Teena's 1-2-3-4-GO Method	2
Party Desserts	4
Ice Cream	4
Apricot Fluff	5
Chocolate Eclairs	5
Ginger Cream Pie	6
Pineapple Daisy Upside-Down Cake	7
Snowflake Topped Gingerbread	7
Date Nut Pudding	8
Dessert Sauces	9
Hot Fudge Sauce	9
Vanilla Sauce	9
Whipped Cream	9
Cocoa Sauce	10
Lemon Sauce	10
Butterscotch Sauce	10
Doughnuts	11
Spicy Doughnuts	11
Chocolate doughnuts	12
Snowball doughnuts	13
Vanilla Glaze doughnuts	13
Candies	14
Pralines	14
Chocolate Fudge	15
Cherry Nut Divinity	15
Easy Nut Brittle	16
Apples on a Stick	16
Salt Water Taffy	16
Candied Popcorn	17
Chocolate Coquettes	17
Cookies	18
Ambrosia Cookies	18
Date Whirls	19
Brownies	19
Chewy Chocolate Cookies	20
Crispy Sugar Cookies	20
Jelly Wells	21
Date Nut Candy Cookies	21
Four Favorite Frostings	22
Brown Sugar Fudge Frosting	22
Devil's Cream Frosting	22
Snow Cap Frosting	23
Butter Cream Frosting	23
Quick Mix Cakes	24
Pike's Peak Cake	24
Cherry Coconut Chiffon Cake	25
Chiffon Spice Cake	26
Brown and Gold Cake	26
Star Chiffon Cake	27
Regatta Cake	28



TEENA'S "1 - 2 - 3 - 4 - GO METHOD"

1. READ THE RECIPE

Read the recipe *all* the way through so that you will know *all* the things that you will need.

2. GET READY

Put out all the ingredients you will need on a table so that they can be room temperature (about 72° F.) because that is the temperature that makes the fluffiest cakes and best cookies. Also, set out the utensils you will use and prepare the pans.

3. START THE OVEN

Start the oven heating and set the regulator so that the oven will be correct temperature when the mixing is done.

4. HOW TO MEASURE

Flour: Sift a mound of flour onto a piece of waxed paper. Then spoon it lightly into the measuring cup, being careful not to pack it down. Level off the top with a spatula. Set the empty sifter into a mixing bowl and pour the measured flour into it. Except where cake flour is stated, use all-purpose flour in your recipes.

Baking powder, soda, spices, salt: Measure all these with measuring spoons and level off the spoons. Put these ingredients in the sifter with the flour. Use double-acting baking powder in the recipes in this book.

Sugar: When using IMPERIAL Pure Cane Granulated Sugar, spoon it, without sifting, into the measuring cup and level off the top. Pack IMPERIAL Brown Sugar firmly into the measuring cup so that it holds its shape when turned out. Sift IMPERIAL Powdered Sugar and measure it as you do flour.

Shortening: Pack the shortening into the measuring cup and level off the top.

Liquids: Use a heat resistant glass measuring cup for liquids. Place the cup on a level table and pour in the liquid to the desired line.

Eggs: Break the eggs one at a time in a saucer. If the white and yolks are to be separated, do this while the eggs are cold, then let them warm up because eggs are easier to separate when cold.

Chocolate: The fine flavor of chocolate can be spoiled by melting it over direct heat so *always* melt it over hot water.

GO! —HOW TO MIX

The method for mixing cakes and other foods is given at the first of each section, but these are some general terms that you need to know.

Blend: means to combine several ingredients together until they are smooth.

Cream: make a soft, smooth, velvety mixture, usually with shortening and sugar.

Fold: this is one of the most important steps in cake making. Air is what makes a cake light and fluffy, along with the baking powder, so air should not be beaten out of a cake. At the very last, the dry ingredients are folded into the fluffy sugar and shortening mixture by cutting down through the mixture with a spoon or whisk egg beater, then turn the spoon or beater across the bottom of the bowl and bring it up over the top. Never raise the spoon or beater completely out of the batter and don't try to fold too fast, or you will be beating instead, and the cake will not be as fluffy.

Stir: like blending, except the object of stirring is just to mix together thoroughly.



PARTY DESSERTS

If you would like to serve desserts that your friends will remember, serve them as Teena does. First, make the dessert exactly by the recipe, then don't be afraid to use your ideas for the garnishes. Remember, just as a little trimming makes a dress more beautiful and too much makes it gaudy, a little garnish is better than too much for foods.

You might like to try some of these.

Use a paper cone to pipe whipped cream around the daisies on the pineapple upside down cake or to make heart shapes on slices of chiffon cake for Valentine desserts.

Arrange 5 almond halves around a cherry to top hot fudge sundaes.

Snip cherries into 4 petals, leaving them connected in the center to top cookies or cakes.

Use a fresh strawberry leaf with the strawberry to garnish ice cream.

ICE CREAM

The recipe that Teena can vary to make a dozen different desserts.

Heat until tiny bubbles appear around edges of pan—

Mix together and stir in—

- 1 cup milk
- 1/2 cup IMPERIAL pure Cane Sugar
- 1 tablespoon flour
- 1/8 teaspoon salt

Boil one minute, stirring constantly. Cool. Pour into refrigerator trays. Freeze 30 minutes. Turn into chilled bowl and beat with rotary beater until smooth. Fold in—

- 1 cup thick cream, whipped
- 2 teaspoons vanilla

Freeze until firm, stirring well once during the first hour of freezing.

NUT BRITTLE ICE CREAM: Fold 1 cup crushed peanut brittle into ice cream when partly frozen.

PEPPERMINT ICE CREAM: Fold 1/2 cup crushed peppermint stick candy into partly frozen ice cream.

CHOCOLATE CHIP: Fold in 1 cup bits of semi-sweet chocolate.

LEMON SUNDAE: Top with Lemon Sauce and crushed lemon drop candies.

AS YOU LIKE IT SUNDAES: Serve scoops of vanilla ice cream. Pass tray containing several of the following: Hot Fudge Sauce, Butterscotch, Vanilla Sauce, crushed pineapple, strawberry or cherry preserves, chopped nuts, coconut, maraschino cherries, crushed candies, chocolate shot. Let guests make their own.

APRICOT FLUFF

You'll be one up on the crowd if you serve them this cool fluffy dessert

Sprinkle 1 tablespoon unflavored gelatin
into 1/4 cup cold water
Let soak 5 minutes.

Meanwhile, mix together in a sauce pan and heat to boiling 1/2 cup juice from canned apricots
3/8 cup IMPERIAL Pure Cane Sugar
1/4 teaspoon salt

Remove from heat. Add gelatin mixture and stir until dissolved.

Stir in { 1 cup apricot puree*
3 tablespoons lemon juice
Chill until thick, then beat with rotary beater until fluffy.
Fold in { 1/2 cup heavy cream, whipped

Pour into oiled mold or 8 inch square dish. Chill until firm. To serve, unmold on serving plate and garnish with apricot halves and whipped cream if desired. (Apricot Fluff may also be used to fill Ginger Crumb Pie Crust).

* For apricot puree, press canned apricots through a coarse wire strainer.

CHOCOLATE ECLAIRS

This dainty French pastry makes an elegant party dessert.

Heat to boiling in sauce pan— { 1/2 cup boiling water
1/4 cup butter or margarine
Stir in all at one time— { 1/2 cup all-purpose flour
1/4 teaspoon salt

Stir constantly until mixture forms a ball which leaves sides of pan.
Remove from heat.
Quickly beat in one at a time—

2 eggs, unbeaten

Continue beating until velvety smooth. Drop from spoon onto greased baking sheet, making 8 mounds. Shape each mound with a wet spatula or the fingers into a rectangle about 4 inches long and 1 inch wide. Bake in hot oven 450° F. for 20 minutes. Reduce heat to 350° F. and bake 20 minutes longer.

Cool slowly away from drafts.

When ready to serve, make a slit in the side of each éclair. Fill with whipped cream which has been

sweetened with 2 tablespoons of **IMPERIAL Pure Cane Sugar**. Frost with Eclair Chocolate Frosting.

Eclair Chocolate Frosting: Melt together in top of double boiler, 2 squares unsweetened chocolate and 2 tablespoons butter. Blend in 1 cup sifted **IMPERIAL Powdered Sugar** and 2 tablespoons boiling water. Beat until smooth but not until thick.

GINGER CREAM PIE

No crust to bake. You don't even need an oven for this pie

GINGER CRUMB CRUST:

Mix together $\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cups finely rolled ginger snaps} \\ \frac{1}{2} \text{ cup } \textbf{IMPERIAL Pure Cane Sugar} \\ \frac{1}{2} \text{ cup melted butter or margarine} \end{array} \right.$

Reserve $\frac{1}{4}$ cup of the mixture for the top. Press the remainder into bottom and sides of well greased 9-inch pie pan. Chill while preparing the filling.

FILLING:

Mix together in top of double boiler $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup } \textbf{IMPERIAL Pure Cane Sugar} \\ 5 \text{ tablespoons flour} \\ \frac{1}{4} \text{ teaspoon salt} \\ 2 \text{ cups milk} \end{array} \right.$

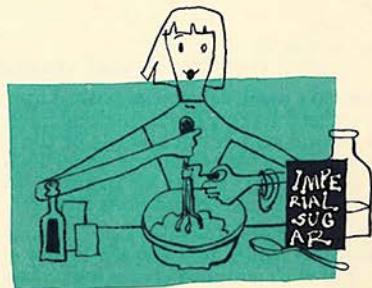
Gradually stir in
Cook over hot water, stirring occasionally, until thick.
Cover and cook 10 minutes.

Stir a little of the hot mixture into $\left\{ \begin{array}{l} 1 \text{ tablespoon butter} \\ 2 \text{ egg yolks, slightly beaten} \end{array} \right.$

Then stir into mixture in double boiler. Cook 2 minutes.

Remove from heat. Stir in $\left\{ \begin{array}{l} 1 \text{ tablespoon butter} \\ 1 \text{ teaspoon vanilla} \end{array} \right.$

Cool, stirring occasionally. Pour into chilled crust and chill. At serving time, sprinkle with reserved crumbs. Decorate with whipped cream if desired.



PINEAPPLE DAISY UPSIDE-DOWN CAKE

PART 1.

In an 8x8x2-inch cake pan, melt $\frac{1}{4}$ cup butter or margarine

Remove from heat. Sprinkle with $\frac{1}{2}$ cup **IMPERIAL Brown Sugar**

Cut into wedges 4 or 5 slices canned pineapple (No. 1 flat can)

Save juice for cake.

Arrange wedges in daisy designs on brown sugar, using 5 wedges for each daisy. Center each daisy with a half cherry, placed cut side up.

About 9 maraschino cherry halves

PART 2.

Blend together $\left\{ \begin{array}{l} \frac{1}{4} \text{ cup soft shortening} \\ \frac{1}{2} \text{ cup } \textbf{IMPERIAL Pure Cane Sugar} \\ 1 \text{ egg, unbeaten} \end{array} \right.$

Mix together and stir in pineapple juice and water to make $\frac{1}{2}$ cup liquid

Sift together and stir in $\left\{ \begin{array}{l} 1\frac{1}{4} \text{ cups sifted all-purpose flour} \\ 1\frac{3}{4} \text{ teaspoons baking powder} \\ \frac{1}{4} \text{ teaspoon salt} \end{array} \right.$

Beat until smooth.

Spread carefully over pineapple daisies. Bake at 350° F. about 50 minutes, or until a tooth pick inserted in center of cake comes out clean and dry. Cool 10 minutes on wire rack. Loosen from sides of pan with spatula. Invert cake plate over pan. Then using 2 pot holders, turn them both over together until cake rests on plate. Lift off pan. If any fruit sticks, lift it with a spatula to its place on the cake.

P.S. You can cut this cake in 9 squares so that each is topped with a daisy. Serve it warm with milk, whipped cream or sometimes on a thin slice of ice cream.

SNOWFLAKE TOPPED GINGERBREAD

A delicious, homey dessert with a delightful spicy fragrance

With a spoon mix together $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup } \textbf{IMPERIAL Pure Cane Sugar} \\ \frac{1}{2} \text{ cup soft shortening} \\ 2 \text{ eggs} \end{array} \right.$

Blend in $\left\{ \begin{array}{l} 1 \text{ cup molasses} \\ 1 \text{ cup boiling water} \end{array} \right.$

Sift together and stir in

- | | | |
|---|-------|-------------------------------|
| { | 2 1/2 | cups sifted all-purpose flour |
| | 1 1/2 | teaspoons soda |
| | 1/2 | teaspoon salt |
| | 1 | teaspoon ginger |
| | 1 | teaspoon cinnamon |

Beat until smooth.

Pour into 9x9x2 inch pan which has been well greased and dusted with flour.

Bake in moderate oven (350° F.) about 50 minutes or until a toothpick inserted in center of cake comes out clean and dry.

Cool on wire rack 10 minutes.

SNOWFLAKE TOPPING: Arrange lace paper doilies over top of gingerbread. Sift **IMPERIAL Powdered Sugar** over doilies. Carefully lift off doilies. (The **IMPERIAL Powdered Sugar** will be in the lacy pattern of snowflakes).

P.S. Try cutting the gingerbread into squares and serving it warm from the pan. Servings can be topped with whipped cream or vanilla sauce.

DATE NUT PUDDING

You'll hear plenty of delighted Oh's and Ah's when guests sample this old-fashioned dessert

- | | | |
|-----------------------------|-------|---------------------------------|
| Beat until thick | 4 | eggs |
| Gradually beat in | 1 | cup |
| | | IMPERIAL Pure Cane Sugar |
| { | 1 | cup fine dry bread crumbs |
| | 1 | teaspoon baking powder |
| { | 2 | cups chopped dates |
| | 1 1/2 | cups chopped nuts |

Spread in a well greased 9x13 inch pan. Bake in moderate oven (350° F.) for 35 minutes. Cool in pan. To serve, cut into squares and serve with whipped cream or lemon sauce.



DESSERT SAUCES

A delicious sauce dresses up everyday foods just as a gay scarf or a piece of costume jewelry changes ordinary sweaters and skirts into something special. Here are Teena's recipes for her favorite sauces.

HOT FUDGE SAUCE

The hot chocolate sauce that hardens when poured over ice cream

- | | | | |
|---|---|---------------------------------|--------------------------------|
| { | Melt together in top of double boiler | 2 | squares unsweetened chocolate |
| | | 1 | tablespoon butter or margarine |
| { | { | 1/3 | cup boiling water |
| | | 1 | cup |
| | | IMPERIAL Pure Cane Sugar | |
| | | 2 | tablespoons corn syrup |

Mix well. Set sauce over direct heat and boil gently 5 minutes for medium sauce, 8 minutes for a sauce that hardens when poured over ice cream. Serve warm. Just before serving stir in 1 teaspoon vanilla. This sauce is very thick when cold. It may be reheated over hot water.

VANILLA SAUCE

Makes plain bread puddings or unfrosted cake into party desserts

- | | | | |
|---|---|---------------------------------|---------------------------------|
| { | { | 1 | cup |
| | | IMPERIAL Pure Cane Sugar | |
| | | 2 | tablespoons cornstarch |
| | | 2 | cups boiling water |
| Boil gently for 2 minutes, stirring constantly. | | | |
| | | 4 | tablespoons butter or margarine |
| | | 2 | tablespoons vanilla |

Serve warm. Store left-over sauce in the refrigerator.

WHIPPED CREAM

The topping that makes all desserts taste better

- | | | | |
|-------------------------------|---|---|---------------------------|
| Pour into deep bowl | { | 1 | cup heavy cream, chilled* |
| Beat with rotary beater until | | cream begins to thicken. | |
| { | { | 2 to 4 | tablespoons |
| | | IMPERIAL Pure Cane Sugar (more or less, if you like) | |
| | | 1/4 | teaspoon vanilla |

Continue beating just until it holds its shape and beater leaves tracks. (Too much beating causes cream to curdle).

* In hot weather chill bowl and beater, too.

COCOA SAUCE

A thin chocolate sauce for puddings or for making quick chocolate milk drinks

Mix together in sauce pan { 1 cup cocoa
1 1/2 cups
IMPERIAL Pure Cane Sugar
1 1/2 cups water
1/2 cup light corn syrup
1/4 teaspoon salt

Bring to boiling; simmer 5 minutes, stirring frequently.
Remove from heat. Stir in . 1 teaspoon vanilla

Cool. Store left-over sauce in refrigerator.

CHOCOLATE MILK DRINKS: Stir 1 to 2 tablespoons Cocoa Sauce into 1 cup hot or cold milk.

LEMON SAUCE

*Delicious for ginger bread or apple dumplings.
For company, top with a cherry or
a bit of red jelly*

Mix together in sauce pan { 1 cup
IMPERIAL Pure Cane Sugar
2 tablespoons cornstarch
Stir in 2 cups boiling water
Boil gently for 2 minutes, stirring constantly.
Remove from heat. Stir in { 4 tablespoons butter
1 tablespoon lemon juice
1 tablespoon grated lemon rind

Serve warm or cold. Store left-over sauce in refrigerator.

BUTTERSCOTCH SAUCE

*The delicious topping for Butterscotch Sundaes.
It's nice on puddings or bananas too.*

Mix together in sauce pan { 1 1/2 cups
IMPERIAL Brown Sugar
2/3 cup light corn syrup
1/3 cup water
1/4 cup butter
1/8 teaspoon salt

Boil to 236° F. or until a little of the syrup dropped into cold water forms a soft ball which loses its shape when lifted from the water.

Cool to lukewarm. Stir in { 2/3 cup cream or evaporated milk
1 teaspoon vanilla

Chopped nuts may be sprinkled over the sauce when served, if desired.

DOUGHNUTS

*Sinkers? Not these! They'll give any party a lift
Here's how to fry them:*

The first time you make doughnuts, prepare the dough and cut out the doughnuts, then ask mother to help fry them. Teena's mother suggests this method.

In a heavy kettle about 7 inches wide and 5 1/2 inches deep, melt enough fat to fill the kettle half full. (Teena's mother said the kettle should never be more than half-full because when the doughnuts are added the fat might bubble over and burn the cook). Clip a deep fat frying thermometer to the side of the kettle, making sure the bulb does not touch the bottom of the kettle. Then heat the fat to 370° F. If you don't have a thermometer, the fat is ready for frying when a 1 inch cube of day-old bread browns in 60 seconds.

Place the board with the cut-out doughnuts on a table near the stove and spread a cookie sheet with paper towels and set it on the stove. Teena's mother showed her how to lift the doughnuts from the board with a wide spatula or pancake turner and slip them into the hot fat. To brown them perfectly they put only 2 or 3 doughnuts into the fat at a time. As soon as they have risen to the top of the fat turn them over with a long fork, being careful not to prick the doughnuts. Teena's mother said pricking the crisp crust would let the fat soak in and make the doughnuts greasy. Keep turning the doughnuts until they are golden brown all over. Then lift them from the fat by putting the fork in the hole of the doughnut and letting them drain for a moment over the kettle. Place the hot doughnuts on the paper towels to finish draining. Before putting more doughnuts into the fat, be sure the fat is right temperature. If it is cooler than 370° F., let it heat a while. If it is too hot, turn the heat lower.

SPICY DOUGHNUTS

In a mixing bowl, beat . . . 2 eggs
Add { 1 cup
IMPERIAL Pure Cane Sugar
3 tablespoons soft shortening
Beat until well mixed.
Stir in 1 cup milk
{ 3 3/4 cups sifted flour
4 1/2 teaspoons baking powder
Sift together and stir in . { 1 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

Place dough in refrigerator to chill for 1 hour or longer. This makes dough easier to roll.

Turn the chilled dough out onto a floured cloth-covered board and shape into a ball. Roll into a rectangle $\frac{1}{2}$ inch thick and cut with floured cutter. (Flour the doughnut cutter by dipping it into a bowl of flour before each doughnut is cut).

Read the first part of this section for the way to fry doughnuts.

When the doughnuts are cool, shake them, one at a time, in a paper bag containing $\frac{1}{2}$ cup **IMPERIAL Pure Cane Sugar** mixed with $\frac{1}{2}$ teaspoon cinnamon.

CHOCOLATE NUT DOUGHNUTS

In a mixing bowl, beat . . .	2 eggs
Add	$\left\{ \begin{array}{l} 1 \frac{1}{4} \text{ cups} \\ \text{IMPERIAL Pure Cane} \\ \text{Sugar} \\ 4 \text{ tablespoons soft} \\ \text{shortening} \end{array} \right.$
Beat until well mixed.	
Stir in	$\left\{ \begin{array}{l} 1 \text{ cup milk} \\ 1 \text{ teaspoon vanilla} \end{array} \right.$
Sift together and stir in . .	$\left\{ \begin{array}{l} 3 \frac{1}{2} \text{ cups sifted flour} \\ \frac{1}{2} \text{ cup cocoa} \\ 4 \frac{1}{2} \text{ teaspoons baking} \\ \text{powder} \\ 1 \text{ teaspoon salt} \end{array} \right.$
Blend in	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup finely chopped} \\ \text{nuts} \end{array} \right.$

Set the bowl of dough in the refrigerator for 1 hour or longer. This chilling makes the dough easier to handle.

Turn the chilled dough out onto a floured cloth-covered board and shape into a ball. Roll into a rectangle $\frac{1}{2}$ inch thick. Cut with floured doughnut cutter.

Dipping the cutter into a bowl of flour before cutting each doughnut helps keep the dough from sticking to the cutter.

Read the first part of this section for the way to fry doughnuts.

When the doughnuts are cool, shake them, one at a time, in a paper bag containing $\frac{1}{2}$ cup **IMPERIAL Pure Cane Sugar** or $\frac{1}{2}$ cup **IMPERIAL Powdered Sugar**. P.S. Sometimes you can frost these Chocolate Nut Doughnuts with chocolate frosting and sprinkle them with chopped nuts. For *Chocolate Wagon Wheels* frost only the outside rims, then roll them in chopped nuts.

SNOWBALL DOUGHNUTS

In a mixing bowl, beat . . .	2 eggs
Add	$\left\{ \begin{array}{l} 1 \text{ cup} \\ \text{IMPERIAL Pure Cane} \\ \text{Sugar} \\ 3 \text{ tablespoons soft} \\ \text{shortening} \\ 2 \text{ teaspoons grated} \\ \text{orange or lemon rind} \end{array} \right.$
Beat until well mixed.	
Stir in	1 cup milk
Sift together and blend in . .	$\left\{ \begin{array}{l} 3 \frac{1}{2} \text{ cups sifted flour} \\ 4 \frac{1}{2} \text{ teaspoons baking} \\ \text{powder} \\ 1 \text{ teaspoon salt} \end{array} \right.$

Drop the dough by heaping teaspoons into the deep hot fat. (365° F.) (Push the dough from the spoon with another spoon). Turn the little balls often with a slotted spoon until they are golden brown. Then use the slotted spoon to lift them from the kettle. For perfect results, read the first part of this section for the way Teena fries the doughnuts and fry your doughnuts as she does.

When the little doughnut balls are cool, shake a few of them at a time in a paper bag containing $\frac{1}{2}$ cup **IMPERIAL Powdered Sugar**.

P.S. Sometimes you can dip part of the doughnut balls into Vanilla Glaze then roll them in finely chopped shredded cocoanut.

VANILLA GLAZE DOUGHNUTS

Eliminate the grated orange or lemon rind from *Snowball Doughnuts* and use $3 \frac{1}{2}$ cups sifted flour instead of the $3 \frac{1}{2}$ cups called for. Add 2 teaspoons vanilla to the *Snowball* recipe. Make the dough in the same way, but place the bowl of dough in the refrigerator for 1 hour or longer so that it will be easier to handle.

Turn the chilled dough out onto a floured cloth-covered board and shape into a ball. Roll into a sheet $\frac{1}{2}$ inch thick and cut with a doughnut cutter which has been dipped into a bowl of flour.

Read the first part of this section for the way to fry doughnuts.

After they are fried, dip the hot doughnuts into vanilla glaze and dry them on a wire rack over a cookie sheet.

For *Vanilla Glaze*, mix 2 cups sifted **IMPERIAL Powdered Sugar** with $\frac{1}{2}$ cup hot water and 1 teaspoon vanilla.

CANDIES

Teena's tips to help you make good candy

The pan: Use a heavy pan—one large enough to let the syrup boil without bubbling over the top. Use a wooden spoon for stirring—a metal one is apt to become too hot to hold.

The Cooking: If crystals form on the sides of the pan, wipe them down with a piece of damp cloth wrapped around the tines of a fork. Follow recipe instructions for stirring.

Testing: A candy thermometer makes it easy to determine the exact degree of heat to cook the candy, but when you do not have a thermometer, use the cold water test for doneness. Remove the candy from the heat while making the test, because the syrup might overcook while the test is being made. To make the cold water test use a fresh cup of cold (not iced) water for each test. Drop about 1 teaspoon of the hot syrup into the cold water and gather it into a ball with your fingers. (With a little experience you will be able to distinguish between the different kinds of balls. Teena's recipes give you the temperature as well as the stage by the cold water test).

Cooling: For fudge, let the candy cool to lukewarm (110° F.) without stirring because stirring the candy while it is warm may cause it to be "grainy."

Pouring: Pour into the buttered pans only the part that flows easily from the pan. Scraping the pan may cause all the candy to be "grainy." If desired, scrape the candy that sticks to the pan into a saucer, then if it sugars only a little of the candy will be spoiled.

Storing: If candy is to be kept for several days, wrap each piece in heavy waxed paper or moisture proof cellophane.

PRALINES

A real Southwestern favorite with the smooth richness of IMPERIAL Brown Sugar

Mix together	{	1 cup	IMPERIAL Brown Sugar
		2 cups	IMPERIAL Pure Cane Sugar
Cook over medium flame to soft ball (238° F.) Remove from flame and add	{	1 cup water	
		1 tablespoon butter or margarine	
		¼ teaspoon salt	
		1 teaspoon vanilla	
Beat until creamy and add		2 cups pecans	
Drop by teaspoons on waxed paper and cool.			

CHOCOLATE FUDGE

Everybody's favorite

Combine in a sauce pan	{	2 cups	IMPERIAL Pure Cane Sugar
		1 cup milk	
		¼ teaspoon salt	
		2 squares unsweetened chocolate	
		2 tablespoons light corn syrup	

Place over low heat and stir constantly until sugar is dissolved. Then cook gently, stirring from the bottom occasionally, to 238° F., or until a teaspoon of the syrup dropped into cold water can be shaped into a soft ball which holds its shape for about 10 seconds when lifted from the water.

Remove from heat. Drop in . 2 tablespoons butter or margarine

(Do not stir. Butter will be mixed in during beating.) Cool, without stirring, to lukewarm (110° F.).

Add 1 teaspoon vanilla

Beat with spoon or electric beater at medium speed until no longer glossy and a small amount dropped from a spoon holds its shape.

Stir in ½ to 1 cup chopped nuts

Spread in buttered pan and cut into squares or drop by spoonfuls on waxed paper. Makes 1¼ pounds.

P.S. Shredded coconut or raisins with candied cherries are good instead of nuts.

CHERRY NUT DIVINITY

Lots of arm-work produces this really divine candy

Combine in a sauce pan	{	2 cups	IMPERIAL Pure Cane Sugar
		½ cup white corn syrup	
		½ cup water	

Place over low heat and stir constantly until sugar is dissolved, then cook without stirring to 252° F., or until a little of the syrup dropped into cold water forms a hard ball.

Remove from heat. Slowly pour in a fine stream over 2 egg whites, stiffly beaten beating constantly.

Continue beating until mixture is no longer glossy and a small amount dropped from a spoon holds its shape.

Stir in	{	1 teaspoon vanilla
		½ cup chopped nuts
		¼ cup finely cut candied cherries

Pour into buttered shallow pan and cut into squares when firm or drop by teaspoonfuls onto waxed paper.

For Plain Divinity, omit cherries.

EASY NUT BRITTLE

Delicious when ground or crushed and sprinkled over ice cream or other desserts.

Only two ingredients needed—

IMPERIAL Pure Cane Sugar and nuts

Oil a large platter with vegetable oil.

Scatter over it 1 cup shelled peanuts or other nuts

In a heavy skillet over low heat, melt 1 cup **IMPERIAL Pure Cane Sugar**

Stir constantly with a wooden spoon. (A metal one may become too warm to hold). When syrup is a very light brown, pour it over the nuts. For best eating, keep the candy in a thin layer. When candy is cold, break it into pieces.

No candy thermometer or cold water test is necessary for this candy.

APPLES ON A STICK

Satisfies the sweet tooth and gives a nourishment bonus

Wash, dry and chill . . . 8 to 10 small red apples

Mix together in a deep quart sauce pan 2 cups **IMPERIAL Pure Cane Sugar**
1 cup light corn syrup
2 tablespoons vinegar
½ cup (¼ lb.) butter or margarine

Cook to 310° F. or hard crack stage by the cold water test—a little of the syrup dropped into cold water remains brittle and makes a cracking sound when tapped against the top of the cup.

Just before syrup is done add ½ teaspoon red food coloring

Remove from heat but keep in warm place. Dip apples into syrup; drain a few seconds, then stand on waxed paper to dry.

SALT WATER TAFFY

For a taffy pulling party

Mix together 1 cup **IMPERIAL Pure Cane Sugar**
1½ teaspoons corn starch
¾ cup white corn syrup
½ cup water
Add 1 tablespoon butter or margarine
1 teaspoon salt

Stir in a pan over the heat until the mixture boils. Let it boil over a lower flame until it reaches the hard ball stage (256° F.). Remove pan from fire

and add 1 teaspoon vanilla. Pour on a greased plate, then take it up carefully by handfuls and pull. To keep the taffy from sticking to your hands, grease hands well with butter or margarine. Twist the taffy into ropes, cut with scissors into pieces and cool.

CANDIED POPCORN

Plan a "kitchen party" and let your guests help make this

Pop corn; remove unpopped kernels. Measure 4 quarts of the cleaned corn into a large pan or bowl (6 to 8 quart size). Add 1 cup shelled peanuts, if desired.

Mix together in sauce pan { 1 cup **IMPERIAL Pure Cane Sugar**
¾ cup corn syrup
½ cup water

Cover pan and boil 3 minutes. Remove cover and cook to 260° F. or hard ball stage by the cold water test.

Add 2 tablespoons butter

Cook slowly to 275° F. or until a little of the syrup dropped into cold water forms brittle threads.

Remove from heat. Drop in { 1 teaspoon vanilla
few drops food color if desired

Stir just enough to blend.

Pour over the popped corn, stirring to coat every kernel. Continue stirring constantly until it begins to cool, then spread on trays and keep kernels separated until syrup has hardened.

CHOCOLATE COQUETTES

Simple and tempting enough to charm even the most timid guest

Measure into small bowl . . 1 cup finely chopped nuts
Have ready about 24 marshmallows

Combine in top of double boiler { 2 squares unsweetened chocolate
¾ cup **IMPERIAL Pure Cane Sugar**
1 cup light cream or evaporated milk
⅛ teaspoon salt

Cook over hot water until chocolate has melted. Remove from hot water and cook slowly over direct heat, stirring constantly, until mixture is thick—about 10 minutes. Set over hot (not boiling) water.

Dip marshmallows, one at a time, into the syrup. Remove with a fork and roll at once in finely chopped nuts. Place on waxed paper to dry.

(No candy thermometer or cold water test needed for this candy).

COOKIES

Grandmother's cookie jar would have a hard time competing with Teena's!

Here are some notes from Teena's Cookie Book

1. Use cookie sheets without sides or turn the ones with sides upside down and bake the cookies on the bottoms.
2. To grease cookie sheets, dip a piece of paper towel into unsalted shortening and rub it over the cookie sheets.
3. Place cookie sheets on rack in center of oven.
4. For rolled and cut-out cookies, chilled dough is easier to handle. Roll them on a floured pastry cloth or coarse towel with a stockinet-covered rolling pin. Dip the cutter into flour frequently.
5. Most cookies are done when no imprint remains when they are lightly touched.
6. Remove baked cookies from sheets with a wide spatula and place in single layers on wire racks until cold.
7. Store only one kind of cookie in each cookie jar. Mixing them causes their flavors to mix too.

AMBROSIA COOKIES

A new flavor for peanut butter cookies and a different method. These are refrigerator cookies

	1/2 cup soft shortening	}
	1/2 cup peanut butter	
	1/2 cup	
Blend together	IMPERIAL Pure Cane Sugar	
	1/2 cup	}
	IMPERIAL Brown Sugar	
	1 egg, unbeaten	
Beat in	2 tablespoons orange juice	
	1 tablespoon grated orange rind	
	2 1/4 cups flour	}
Sift together and stir in	1/2 teaspoon baking soda	
	1/2 teaspoon salt	
Add	1/2 cup shredded coconut	

Shape dough into 2 rolls; wrap in waxed paper; chill until firm. When ready to bake, slice rolls into 1/8 inch slices with a thin sharp knife. Place slices 1 inch apart on greased baking sheet. Bake in moderately hot oven (375° F.) 8 to 10 minutes or until no imprint remains when cookies are lightly touched.

The rolls of dough may be kept several days in the refrigerator and the cookies may be baked fresh as you need them.

DATE WHIRLS

Makes 60 delicious brown sugar cookies with fruit filling

FILLING:

	2 cups chopped dates
	1 cup
Mix together	IMPERIAL Pure Cane Sugar
	1 cup water

Cook over low heat, stirring frequently, for 10 minutes. Cool.

Add 1 cup chopped nuts

COOKIE:

	1 cup soft shortening
	2 cups
Blend together	IMPERIAL Brown Sugar , firmly packed
Beat in	3 eggs
	4 cups sifted flour
Sift together and stir in	1 teaspoon salt
	1/2 teaspoon soda

Mix well, then chill.

Divide into 2 parts. Roll each into a rectangle 1/4 inch thick. Spread with cooled filling. Roll like a jelly roll. Wrap rolls in waxed paper and chill overnight.

Cut with a thin sharp knife into slices 1/4 inch thick. Arrange slices 2 inches apart on a greased baking sheet.

Bake in moderately hot oven (400° F.) about 10 minutes or until no imprint remains when cookies are lightly touched. Remove from pans and cool in single layers on wire rack.

BROWNIES

The chocolate bar cookies

Melt over hot water	2 squares unsweetened chocolate
	1/2 cup soft shortening
	1 cup
Blend together	IMPERIAL Pure Cane Sugar
Beat in	2 eggs, unbeaten
Stir in melted chocolate.	
	3/4 cup flour
	1/2 teaspoon baking powder
Sift together and stir in	1/2 teaspoon salt
	1/2 cup chopped nuts

Spread in well greased 8x8x2 inch pan. Bake at 350° F. for about 35 minutes or until crust is done. Cut into squares while hot. Cool, then remove from pan with a spatula.

CHEWY CHOCOLATE COOKIES

Place 3 squares unsweetened chocolate in top of double boiler and set over hot water until chocolate is melted.

Preheat oven to 375°F.

- | | | |
|---------------------------|---|-----------------------------------|
| Mix together thoroughly | } | 1/2 cup soft shortening |
| | | 1 cup
IMPERIAL Pure Cane Sugar |
| | | 2 eggs |
| Beat in | } | 1 teaspoon vanilla |
| | | 1 tablespoon milk |
| | | 3 squares chocolate, melted |
| Sift together and stir in | } | 2 1/4 cups sifted flour |
| | | 2 teaspoons baking powder |
| | | 1/4 teaspoon soda |
| | | 1/2 teaspoon salt |

Drop by teaspoonfuls 3 inches apart on greased baking sheet. Flatten cookies by pressing each with the bottom of a glass that has been dipped into a mound of IMPERIAL Pure Cane Sugar.

Bake at 375° F. about 10 minutes. Remove from pan with a spatula and cook on a wire rack.

CRISPY SUGAR COOKIES

You can cut these "roll-and-cut-out cookies" with fancy cutters and decorate them for festive holiday cookies

- | | | |
|---------------------------|---|--|
| Blend together | } | 1/2 cup soft shortening (use part butter for flavor) |
| | | 1 cup
IMPERIAL Pure Cane Sugar |
| | | 2 eggs |
| Beat in | } | 1 teaspoon vanilla |
| | | 1/2 teaspoon grated lemon rind |
| | | 2 cups sifted flour |
| Sift together and stir in | } | 2 teaspoons baking powder |
| | | 1/2 teaspoon salt |

Chill dough for easier handling. Remove a small amount at a time from the refrigerator and roll 1/8 to 1/16 inch thick. (For the easy way to roll cookies, read Teena's notes at the first of this section).

Place cookies 2 inches apart on baking sheets. Sprinkle with IMPERIAL Pure Cane Sugar. Bake in moderate oven (375° F.) 10 to 12 minutes or until delicately browned.

If desired, decorate with tinted frosting made by adding a few drops of food coloring to frosting made

by mixing 1 cup IMPERIAL Powdered Sugar with 1 tablespoon water, or enough for easy spreading.

For Glazed Cookies, brush cookies with slightly beaten egg white, then sprinkle with IMPERIAL Pure Cane Sugar and colored candies or nuts and candied fruits before baking.

JELLY WELLS

Nice to serve with cocoa or cola drinks for after movie "dine-a-mites"

- | | | |
|--------------------------------|---|-------------------------------------|
| Blend together | } | 1/2 cup soft butter or margarine |
| | | 1/4 cup
IMPERIAL Pure Cane Sugar |
| | | 1 egg yolk |
| | | 1 teaspoon vanilla |
| Beat until fluffy then stir in | } | 1 cup sifted flour |
| | | 1/4 teaspoon salt |

Shape into balls 1 inch in diameter. Dip in slightly beaten egg white.

Roll in finely chopped nuts. Place balls 2 inches apart on greased baking sheets.

Bake in moderate oven (375° F.) for 6 minutes; remove from oven and quickly press center of each cookie with the finger to make a "well." Return to oven and bake 8 minutes longer. Cool on wire rack.

To serve, place a half teaspoon bright colored jelly in each "well."

DATE NUT CANDY COOKIES

So easy to make and they taste like candy

- | | | |
|-------------------------|---|-------------------------------------|
| Beat together | } | 2 eggs |
| | | 1/2 teaspoon almond flavoring |
| | | 3/4 teaspoon salt |
| Beat in | } | 1/2 cup
IMPERIAL Pure Cane Sugar |
| | | 1 cup nuts, chopped |
| Stir in | } | 1 cup dates, chopped |
| | | 3/4 cup sifted flour |

Spread batter evenly in 2 greased 8 inch square pans.

Bake in moderately hot oven (375° F.) for 20 minutes. Remove from oven and cut into 2 inch squares. Cool slightly, then lift each square from pan with a spatula and shape into a ball. (If cookies stick to your hands, dampen hands slightly before shaping the cookies).

Shake the cookies, a few at a time, in a paper bag containing 1/3 cup IMPERIAL Powdered Sugar.

FOUR FAVORITE FROSTINGS

Party icings for cakes

Here is Teena's secret for perfect frostings every time. If frostings turn out a little too thick, add cream, a few drops at a time until they are right for spreading. Don't worry if they turn out a little too thin because you can make them just right by adding **IMPERIAL Powdered Sugar**, a little at a time, until they are just the way you want them.

BROWN SUGAR FUDGE FROSTING

Combine in large sauce pan

- 1 ½ cups **IMPERIAL Brown Sugar**
- 1 ½ cups **IMPERIAL Pure Cane Sugar**
- 1 ½ cups milk
- ⅞ teaspoon salt

Stir constantly until mixture boils, then boil gently without stirring to 234° F., or until a little of the mixture forms a soft ball when dropped into cold water.

Add 2 tablespoons butter

Cool without stirring until lukewarm. Beat with spoon or beater until thick and creamy.

(If frosting becomes too thick for spreading, add a little milk. If frosting should be too thin, add **IMPERIAL Powdered Sugar** to make it the right consistency).

For *Maple Nut Frosting*, add ¼ teaspoon maple flavoring and ½ cup nuts, when frosting has been beaten.

DEVIL'S DREAM FROSTING

Part 1

Melt together in top of double boiler

- 3 squares unsweetened chocolate
- 3 tablespoons butter or margarine

(Sometimes you can use ½ cup cocoa instead of the chocolate, then use 3 tablespoons more butter.)

Part 2

Mix in a bowl

- 3 cups sifted **IMPERIAL Powdered Sugar**
- 7 tablespoons milk
- ⅞ teaspoon salt
- 1 teaspoon vanilla

Add hot chocolate mixture. Stir until blended. Cool, stirring occasionally until just right for spreading.

For *Fudge Nut Frosting*, stir in ½ cup chopped nuts or cocoanut.

SNOW CAP FROSTING

Mix together in 1 quart sauce pan

- 1 cup **IMPERIAL Pure Cane Sugar**
- ⅓ cup water
- ¼ teaspoon cream of tartar

Cover pan and let mixture boil 3 minutes. Uncover and boil to 242° F. or until a little of the syrup dropped into cold water forms a ball which holds its shape when taken from the water.

While syrup is cooking, beat 2 egg whites until they stand in peaks.

Pour hot syrup slowly in a thin stream into egg whites, beating constantly.

Stir in— Flavoring*

Continue beating until frosting loses its gloss and stands up in very stiff peaks. Spread on cake.

* For *Regatta Cake*, flavor with ¼ teaspoon peppermint flavoring and color part of frosting with green food coloring.

For *Pike's Peak Cake*, Use 1 teaspoon vanilla or ¼ teaspoon of lemon, orange or almond flavoring.

BUTTER CREAM FROSTING

Blend together

- 3 cups sifted **IMPERIAL Powdered Sugar**
- 6 tablespoons soft butter or margarine

Stir in

- 4 tablespoons cream
- 1 teaspoon vanilla (or flavor as desired)

Beat until smooth.



QUICK MIX CAKES

With this method, beginners can turn out cakes as light and fine as the experienced cook:

For the easy way to begin your cake, read Teena's 1-2-3-4-GO method at the first of this booklet.

Pans: Use two round 8 inch layer pans which are 1½ inches deep. If your pans aren't this size, fill the ones you have ½ full and bake any remaining batter in muffin pans for cup cakes. Line pans with typing paper. To make the pan liners, place the pan in the center of the paper and trace around it with a pencil. With scissors cut ¼ inch inside this line, leaving a tab ½ inch wide and 1¼ inches long on opposite sides of the liners. These tabs make it easier to loosen the cake from the pan. Grease the paper lightly after placing it in the pan.

Mixing: When beating these cakes by hand, it is easier to count the strokes than to time the beating, because you can rest a while and still be sure you have beaten the cake long enough.

Oven: Place the pans on a rack in the center of the oven so that they touch neither each other nor the sides of the oven.

Cooling: Let your cakes to cool in the pans or on a wire rack for 10 minutes because hot cakes are very tender and might crumble if taken out sooner. (If you do not have a wire cake rack* to cool your cakes, you can use a rack from the refrigerator). After this short cooling, run a spatula around the sides of the cake to loosen it from the pan. Place a rack over the pan and turn them both over at the same time until the cake rests on the rack. Lift off the pan and peel off the paper. Let the cake cool thoroughly while you make the frosting.

PIKE'S PEAK CAKE—A tender white cake with fluffy white frosting piled high like a snowy mountain peak.

Sift together into bowl . . .	2¼ cups sifted cake flour 3½ teaspoons double acting baking powder 1 teaspoon salt 1½ cups IMPERIAL Pure Cane Sugar
Add	½ cup shortening ¾ cup milk 1 teaspoon vanilla
Beat two minutes or 300 strokes.*	
Add	½ cup milk 4 egg whites, unbeaten
Beat two minutes or 300 strokes.*	

Pour into two paper lined 8 inch layer pans. Bake in moderate oven (350° F.) about 35 minutes or until a wooden tooth pick thrust into center of cake comes out clean and dry and when no imprint remains when the cake is lightly touched.

When cool, frost with Snow Cap Frosting, piling a mound of the frosting on one side of the top to look like a mountain peak. Try cutting out tree shapes from green gum drops. Fasten them on toothpicks and arrange on other side.

* With electric mixer use medium speed and keep bowl scraped down.



CHERRY COCOANUT CHIFFON CAKE

Sift together into bowl . . .	2¼ cups sifted cake flour 1½ cups IMPERIAL Pure Cane Sugar 3 teaspoons baking powder 1 teaspoon salt
Make a well in center of dry ingredients and add in this order	½ cup cooking (salad) oil 5 egg yolks, unbeaten ¼ cup maraschino cherry juice
Add	½ cup cold water 1 teaspoon vanilla
Beat until smooth—about 150 strokes.	
Measure into large bowl . . .	1 cup egg whites (7 or 8) ½ teaspoon cream of tartar

Whip until whites stand up in very stiff peaks. Do not under-beat.

Pour egg yolk mixture over whites, folding gently. Sprinkle with	½ cup very finely chopped and well drained maraschino cherries ¼ cup very finely chopped shredded coconut*
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Continue gentle folding just until no streaks of white or yellow can be seen.

Pour into ungreased 10 inch tube pan.

Bake at 325° F. for 55 minutes. Increase heat to 350° F. and bake 10 to 15 minutes longer.

Remove from oven and invert pan over funnel. Let cake hang until cool. Loosen with spatula and turn out onto cake plate.

Frost with Butter Cream Frosting to which ¼ cup chopped maraschino cherries and ¼ cup chopped shredded coconut have been added.

* Use scissors to cut coconut into small pieces.

CHIFFON SPICE CAKE

The spicy "bouquet" will make this one a favorite

- | | |
|---|---------------------------------|
| | 2 1/4 cups sifted cake flour |
| | 1 1/2 cups |
| | IMPERIAL Pure Cane Sugar |
| Sift together into bowl | 3 teaspoons baking powder |
| | 1 teaspoon salt |
| | 1 teaspoon cinnamon |
| | 1/2 teaspoon nutmeg |
| | 1/4 teaspoon allspice |
| | 1/4 teaspoon cloves |
| Make a well and add in this order | 1/2 cup cooking oil |
| | 5 egg yolks |
| | 3/4 cup cold water |
| Beat until smooth—about 150 strokes. | |
| Measure into a large bowl | 1 cup egg whites (7 or 8) |
| | 1/2 teaspoon cream of tartar |

Whip until mixture stands up in very stiff peaks. Do not under beat. Pour egg yolk mixture gradually into the whites, gently folding with a rubber scraper until blended. Pour into an ungreased 10 inch tube pan.

Bake at 325° F. for 55 minutes, then at 350° F. for 10 to 15 minutes or until surface springs back when lightly touched. Remove from oven and invert pan. Let cake hang until cool.

Frost with Brown Sugar Fudge Frosting or serve unfrosted and top the slices with a spoonful of whipped cream.

BROWN AND GOLD CAKE

A fluffy yellow cake with shiny chocolate frosting

- | | |
|---------------------------------|---|
| Sift together into bowl . | 2 1/4 cups sifted cake flour |
| | 3 1/4 teaspoons double-acting baking powder |
| | 1 teaspoon salt |
| | 1 1/2 cups |
| | IMPERIAL Pure Cane Sugar |
| Add | 1/2 cup soft shortening |
| | 2/3 cup milk |
| | 1 teaspoon vanilla |
| Beat 2 minutes or 200 strokes.* | |
| Add | 1/2 cup milk |
| | 2 eggs, unbeaten |
| Beat 2 minutes or 300 strokes.* | |

Pour into 2 paper lined 8 inch layer pans or one 9x12 inch pan. Bake at 350° F. for 30 minutes for layers, 40 minutes for the oblong cake or until no

imprint remains when the center of cake is lightly touched.

When cool, frost with Devil's Dream Frosting.

* With electric mixer, use medium speed and keep bowl scraped down.

STAR CHIFFON CAKE

This star party cake will celebrate any birthday or anniversary

- | | |
|---|---------------------------------|
| Sift together into bowl . | 2 1/4 cups sifted cake flour |
| | 1 1/2 cups |
| | IMPERIAL Pure Cane Sugar |
| | 3 tablespoons baking powder |
| | 1 teaspoon salt |
| Make a well and add in this order | 1/2 cup cooking (salad) oil |
| | 5 egg yolks |
| | 3/4 cups cold water |
| | 2 teaspoons vanilla |
| | 1 teaspoon grated lemon rind |
| Beat until smooth—about 150 strokes. | |
| Measure into a large bowl | 1 cup egg whites (7 or 8) |
| | 1/2 teaspoon cream of tartar |

Whip until mixture stands up in very stiff straight peaks. Do not under-beat. Pour egg yolk mixture gradually into the whites, gently folding with a rubber scraper just until no streaks of white or yellow are visible. Pour into an ungreased 10 inch tube pan.

Bake at 325° F. for 55 minutes, then increase heat to 350° F. and bake 10 to 15 minutes longer or until surface of cake springs back when lightly touched. Invert pan and let cake hang until cold. Loosen with spatula and turn out onto cake plate. Cover opening in cake with a piece of waxed paper-covered cardboard.

Make Butter Cream or Snow Cap Frosting. Tint 1/2 cup of the frosting yellow, cover with damp cloth. Frost top and sides of cake with the remaining frosting. With a toothpick trace a large star in center of cake.

Sprinkle frosting outside the tracing with chocolate shot. After frosting has slightly hardened, fill inside the tracing with the yellow frosting.



REGATTA CAKE

Sail boats on fluffy pale green frosting decorate this chocolate cake for a picnic by the lake

Sift together	{	1½ cups sifted all-purpose flour
		½ teaspoon baking powder
		¾ teaspoon soda
		¾ teaspoon salt
		½ cup cocoa
		1½ cups IMPERIAL Pure Cane Sugar
Add	{	½ cup soft shortening
		1 cup buttermilk
		1 teaspoon vanilla

Beat 2 minutes or 200 strokes.*

Add 2 eggs, unbeaten

Beat 2 minutes or 300 strokes.

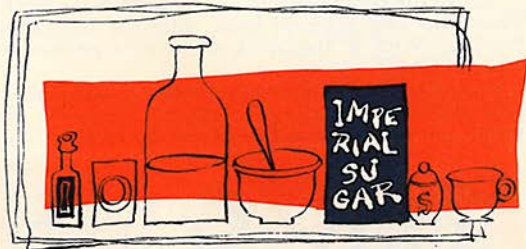
Pour into 2 paper lined 8 inch layer pans. Bake at 350° F., 30 to 40 minutes or until a wooden toothpick thrust into center of layers comes out clean and dry.

Cool. When cool, make Snow Cap Frosting. Reserve ½ cup for frosting sails. Tint remainder with green food coloring. Use to put layers together and frost top and sides of cake. With spatula make ridges to resemble ripples on water. For sails, cut graham crackers in half diagonally. Frost 3 halves with the reserved white frosting. Press into top of frosted cake, arranging them as racing boats. Bits of colored gumdrops may be used as pennants if desired.

* With electric mixer use medium speed and keep bowl scraped down.

P.S. For *Chocolate Fudge Cake*, frost this cake with Fudge Nut Frosting.

For *Cocoanut Cake*, frost this cake with Snow Cap Frosting and sprinkle it with shredded cocoanut.



Quality Ingredients

FIRST ESSENTIAL OF COOKING SUCCESS!

Good cooks always use *quality* ingredients... that's the first rule for success. Regardless of how carefully you follow instructions, you cannot obtain good results unless the ingredients are good.

Select ingredients by brand. Learn which brands you can depend on. And by all means select brands that are uniform... the same today, tomorrow, and next year. With uniform ingredients your recipes will come out the same every time.

In sugar, uniformity is especially important. Sugar for use in recipes is measured by the cupful or spoonful... not by weight. Unless the sugar grain is uniform in size, a spoonful today may not contain the same amount of sugar as a spoonful tomorrow. A spoonful of coarse-grain sugar is not equal in weight or sweetening value to a spoonful of fine-grain sugar.

Absolute uniformity of grain is one of the reasons why Imperial Pure Cane Sugar is the 23 to one* favorite of Southwestern housewives.

Southwestern housewives have learned through long experience that Imperial Pure Cane Sugar helps assure recipe success.** Imperial Sugar is sifted and re-sifted through fine mesh screens to guarantee uniformity of grain. You can depend on your measurements when you use Imperial Pure Cane Sugar.

Another thing that good cooks will tell you... always use *pure cane* sugar. And to be *sure* of always getting finest quality, 100% *pure cane* sugar, look for the crown trademark and the red block marked "pure cane" on the refinery-sealed bags and cartons of Imperial Sugar.

*As shown by independent brand preference surveys in five Southwestern markets.

**103 out of 104 winners in culinary contests at the Texas State Fair used Imperial Pure Cane Sugar.



To be sure of finest
quality **pure** sugar



demand

IMPERIAL