

CENTURY OF PROGRESS

RECIPES FOR

7A

ROYAL DESSERTS



● *and other tempting suggestions for serving*
ROYAL QUICK SETTING GELATIN
ROYAL CHOCOLATE & ROYAL VANILLA PUDDINGS

ROYAL PUDDINGS



ROYAL Chocolate and Vanilla Puddings are equal in flavor and texture to the best home-

made puddings—and much easier to prepare! You just add cold milk and bring to a boil. And these delicious puddings are unusually wholesome and nutritious, for they are made with arrowroot, which digests more easily and more quickly than cornstarch or tapioca.

Royal Puddings are ideal desserts for children. They make delicious pie, cake and éclair fillings, and are an economical base for ice creams and frozen desserts.

Delicious Ways to Serve Royal Puddings: You'll like Royal Vanilla Pudding served with fruits (fresh, canned or stewed.) Butterscotch, caramel or chocolate sauce is delicious poured over individual moulds of the pudding.

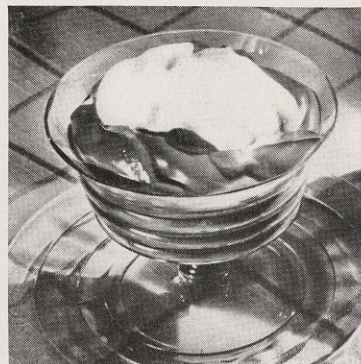
Fill sherbet or parfait glasses with alternate spoonfuls of Royal Vanilla Pudding and Royal Chocolate Pudding, or use one layer of each, to make another tempting dessert.

Ways to Vary Royal Puddings

Floating Island—Chocolate or Vanilla: Prepare 1 package of Royal Pudding using 3 cups milk. Pour into dish, or half fill sherbet glasses and chill. Before serving, top with a large spoonful of meringue or whipped cream. The meringue may be flavored with grated lemon or orange rind for the Vanilla Pudding, and topped with a cube of currant or other red jelly.

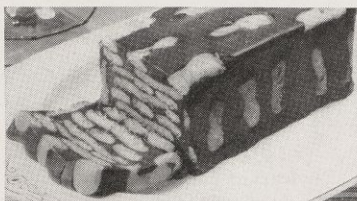
Custard Sauce: Prepare 1 package Royal Vanilla Pudding, using 3 cups milk. Chill. Use as pudding sauce on Royal Gelatin Desserts, Royal Chocolate Pudding, or any other dessert desired.

Boston and Washington Cream Pie: Prepare 1 package Royal Pudding as directed; cool. Use as filling between two layers of sponge cake. Sprinkle powdered sugar on top of cake. Boston Cream Pie is made with Vanilla Pudding and Washington Cream Pie with Chocolate Pudding.



Chocolate or Vanilla Cream Pie: Prepare 1 package Royal Chocolate or Vanilla Pudding as directed. Cool. Pour into cold baked pastry shell. Top with meringue or whipped cream.

Chocolate Cake Filling: Mix 1 package Royal Chocolate Pudding with 1 cup milk in sauce pan. Bring to boil, over a very low fire, stirring constantly. Remove from fire, add 1 cup sugar and 1 tablespoon butter. Cool and spread between layers of cake just before serving.



Chocolate Plantation Pudding

1 package Royal Chocolate Pudding
3 cups milk
3 packages small lady fingers

Mix Royal Chocolate Pudding and milk together. Bring to boil, stirring constantly. Remove from fire. Place a layer of lady fingers split lengthwise in glass dish or loaf pan lined with heavy waxed paper. Spread over them a thin layer of pudding. Then another layer of lady fingers—then more pudding. Continue until pan is filled. Stand in refrigerator over night. Slice to serve and garnish with whipped cream. Serves 12.

ROYAL ICE CREAMS

BY freezing Royal Chocolate or Vanilla Pudding with a small amount of cream and sugar, you get a fine home-made ice cream . . . and at a cost of approximately 29¢ a quart.

It's better ice cream, too. Smooth and creamy in texture—delicious in flavor—and especially wholesome for children.

Basic Recipes

1. In Automatic Refrigerator

1 package Royal Chocolate or Vanilla Pudding
2 cups milk
 $\frac{1}{2}$ cup granulated sugar
1 cup cream, whipped

Mix Royal Chocolate or Vanilla Pudding with milk; bring to boil, stirring constantly. Remove from fire; add sugar. Cool and pour into refrigerator freezing tray. Let freeze about 1 hour or until very thick but not hard; stir well and fold in whipped cream. Freeze quickly about 3 to 4 hours. Makes about 1 quart.

2. Packed in Ice and Coarse Salt

Cook pudding as directed above. Add sugar and cool. Add whipped cream. Place the mixture in a covered mould or a suitable empty can, filling only two-thirds full; seal the covers tightly by binding with cloth dipped in melted fat; bury the mould in a mixture of ice and salt for about 4 hours. Use four parts ice and one part coarse salt.

3. In Ice Cream Freezer

Add heavy cream unwhipped, using with it an extra one-half cup milk. Freeze as usual, using six to eight parts ice to one part coarse salt.

Strawberry Ice Cream

1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
 $1\frac{1}{2}$ cups crushed strawberries

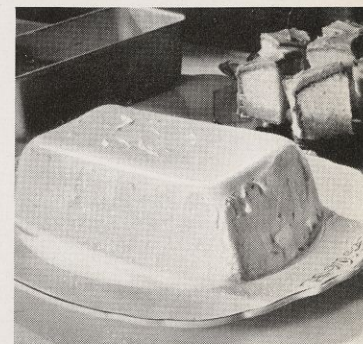
Make ice cream mixture, cooking the pudding in but 1 cup milk; omit other cup milk. Add crushed berries with sugar. Proceed as directed. Makes about 1 quart.

Peach Ice Cream

1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
1 cup fresh peaches, put through sieve

Make ice cream mixture. Add fresh peach pulp with sugar.

Makes about 1 quart.



Mocha Ice Cream

1 recipe Royal Chocolate Ice Cream (see Basic Recipes)
1 cup strong Chase & Sanborn's Coffee

Make ice cream mixture, using 1 cup strong Chase & Sanborn's Coffee in place of 1 cup milk. Add $\frac{1}{4}$ cup more milk to cream before whipping it. Proceed as directed. Makes about 1 quart.

Frozen Egg Nog

1 package Royal Vanilla Pudding
1 cup milk
2 eggs
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{4}$ cup sherry
1 cup cream, whipped

Mix Royal Vanilla Pudding with milk; bring to boil, stirring constantly. Remove from fire; add egg yolks mixed with sugar. Cool; add sherry, egg whites, stiffly beaten, and whipped cream. Mix well and pour into freezing tray. Freeze quickly about 3 to 4 hours. Makes about 1 quart.

Banana Ice Cream

1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
2 bananas, or $\frac{1}{2}$ cup pulp

Make ice cream mixture, adding bananas rubbed through a sieve when adding the cream. Makes about 1 quart.

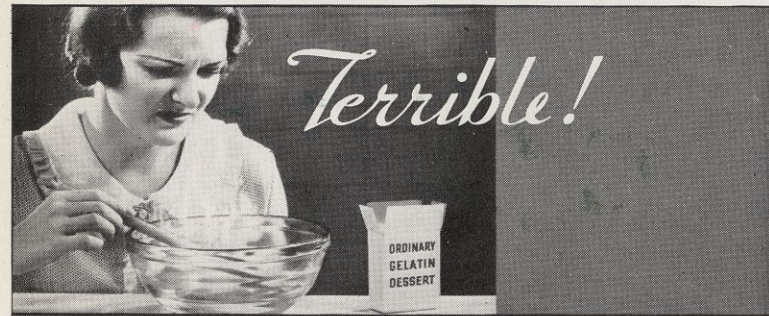
Frozen Orange Cream

1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
Grated rind $\frac{1}{2}$ orange
 $\frac{3}{4}$ cup orange juice

Make ice cream mixture, cooking pudding in 1 cup milk; omit other cup milk. Add orange rind and juice with sugar. Proceed as directed. Makes 1 quart.

Next time you make Gelatin

Smell it!



As you pour the hot water over your gelatin dessert, take a whiff of the rising vapor.

With ordinary gelatin desserts you'll notice an unpleasant odor.

With Royal, you'll get just a delightful fruity fragrance.

And Royal tastes as good as it smells! All Royal flavors are so real—so true to the fruit you can't mistake them.

Royal flavors are full-bodied, too—never "faded out"... because Royal Gelatin is rushed to grocers by rapid, fresh-food delivery.



Seven flavors: Strawberry, Raspberry, Cherry, Orange, Lime, Lemon, Pineapple.



FRESH! FADING... ALMOST GONE!

Fruit flavors fade out quickly... so get your gelatin fresh! Royal is rushed to grocers by the same delivery system that carries Chase & Sanborn's Coffee. It's rich with an abundance of fresh fruit flavor.

ROYAL GELATIN DESSERTS

Raspberry Princess Pudding

- 1 package Royal Gelatin Dessert (raspberry flavor)
- 1 cup boiling water
- 1 cup cold water
- ¼ teaspoon salt
- ½ cup cream, whipped
- 1 cup sponge cake cubes

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water. Pour ¾ cup of this mixture into shallow pan to depth of ½ inch. Chill until firm; cut into cubes. Add salt to remaining liquid gelatin mixture; chill until it begins to thicken. Beat until thick and frothy. Fold in whipped cream, cubes of cake and of clear gelatin. Pour into mould and chill until firm. Cut into slices to serve. Serves 6.



Green Mountain Macedoine

- 1 package Royal Gelatin Dessert (orange flavor)
- 1 cup boiling water
- 1 cup cold water
- 2 peaches, sliced
- ¾ cup raspberries
- ½ cup seedless white grapes
- 1 cup blueberries

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water. Pour thin layer of gelatin in loaf pan; chill. Also chill remaining gelatin mixture until it begins to thicken. Arrange layer of peaches on firm gelatin in pan; cover with thickened gelatin. Continue arranging a layer of raspberries, a layer of white grapes and a layer of blueberries, covering each fruit with a layer of gelatin mixture. Chill. Cut in slices to serve. Serves 8.

Pineapple Cocoanut Cream

- 1 package Royal Gelatin Dessert (pineapple flavor)
- 1 cup boiling water
- ½ cup sugar
- 1 cup milk
- 1 cup cream, whipped
- 1 cup shredded cocoanut

Dissolve Royal *Quick Setting* Gelatin in boiling water; add sugar; chill until it begins to thicken. Add milk, mixing thoroughly. Fold in whipped cream and cocoanut. Pour into mould and chill until firm. Serves 8.

Lime Sparkler

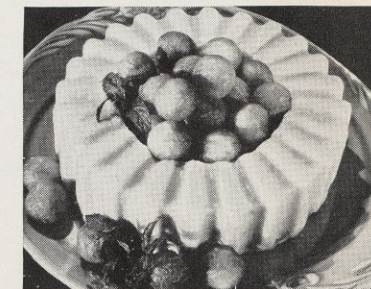
- 1 package Royal Gelatin Dessert (lime flavor)
- ½ cup boiling water
- 1½ cups dry ginger ale

Dissolve Royal *Quick Setting* Gelatin in boiling water. Cool until it begins to thicken, then add ginger ale slowly. Chill immediately until it becomes very thick again. Place in parfait glasses. Chill until firm. Garnish with mint. Serves 6.

Mint Soufflé and Watermelon Balls

- 1 package Royal Gelatin Dessert (lime flavor)
- 1 cup boiling water
- 1 cup cold water
- few drops mint extract or oil of peppermint

Dissolve Royal *Quick Setting* Gelatin in boiling water. Add cold water and few drops mint extract to flavor delicately. Chill until it begins to thicken, then beat with egg beater until frothy and thick. Pour into ring mould; chill until firm. Unmould and fill center with watermelon balls or unhulled strawberries. Garnish with fresh mint. Serves 8.



ROYAL GELATIN DESSERTS

Apple Down Dilly

- 1 package Royal Gelatin Dessert (lemon, pineapple or orange flavor)
- 1 cup boiling water
- 1 cup cold water
- ¼ teaspoon vanilla extract
- 1 small, unpeeled red apple
- 6 marshmallows, cut in quarters

Dissolve Royal *Quick Setting* Gelatin in boiling water; stir until completely dissolved. Add cold water; add vanilla extract. Chill. When mixture begins to thicken, grate unpeeled apple and add at once. Pour in mould; place a layer of cut marshmallows on top, pushing into gelatin just enough to coat them. Chill until firm. Unmould and garnish with pieces of maraschino cherries. Serves 6.

Strawberry Custard Cream

- 1 package Royal Gelatin Dessert (strawberry flavor)
- 1 cup boiling water
- ¾ cup cold water
- ¼ cup evaporated milk

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water. Cool and add evaporated milk; chill until thick, then whip until frothy and thick. Pour into mould; chill until firm. For animal shapes, use covered ice cream moulds, or chill in deep pan and cut out shapes with animal cookie cutter. Serves 6.

Pineapple Louise

- 1 package Royal Gelatin Dessert (pineapple flavor)
- 1 cup boiling water
- 1 cup cold water
- 1 banana, sliced
- ½ cup sliced strawberries

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water. When it begins to thicken, mix in the fruits. Mould and chill until firm. Serves 6-8.

Raspberry Argentine

- 1 package Royal Gelatin Dessert (raspberry flavor)
- 1 cup boiling water
- 1 cup cold water
- ½ cup stewed prunes, cut in quarters
- 2 slices canned pineapple, cut in cubes
- ¼ cup shredded, blanched almonds

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water. Put half this mixture in a mould to half fill; chill until firm. Chill remaining gelatin and

when it begins to thicken add fruit and almonds. Pour on top of firm gelatin in mould. Chill until firm. Serves 6.

Cherry Sherry

- 1 package Royal Gelatin Dessert (cherry flavor)
- 1 cup boiling water
- ½ cup cold water
- ½ cup sherry

Dissolve Royal *Quick Setting* Gelatin in boiling water. Add cold water and sherry. Mould and chill until firm. Serve as a dessert or as a garnish for other desserts. Serves 6.



ROYAL FRUIT CUPS: Combine Royal Gelatin Dessert (any flavor) with fruits, using gelatin cubed or chopped as a garnish on top of the "cocktail." Or cubed gelatin may be mixed with fruit. Serve very cold. (To make gelatin cubes, pour gelatin mixture in flat pan. When set, cut in small squares.) Try these combinations:

1. Balls of cantaloupe and honeydew melon with chopped lime gelatin dessert.
2. Cubes of fresh peach or pear, grapes, cubes of strawberry gelatin dessert.
3. Slices of pear or honeydew melon, blackberries, chopped raspberry or cherry gelatin dessert.
4. Layers of sliced peaches and seedless white grapes, with cubes of orange gelatin dessert.
5. Cubes of orange sprinkled with chopped mint, topped with chopped pineapple gelatin dessert.
6. Fresh sweet cherries, pitted, with sliced honeydew melon and pears, cubes of lime gelatin dessert.

ROYAL GELATIN SALADS

Superior Salad

- 1 package Royal Gelatin Dessert (lemon flavor)
- 1 cup boiling water
- 1 cup canned pear juice
- 1 tablespoon vinegar or lemon juice
- ¼ teaspoon salt
- 3 to 6 halves canned pears
- 1 pimiento cut in strips
- 1 cream cheese

Soften cheese with a little milk or cream. Season with salt and paprika and put into cavity of pears. Dissolve Royal *Quick Setting* Gelatin in boiling water; add pear juice, salt, vinegar or lemon juice and cool. When mixture begins to thicken, pour just enough in large plain mould to coat sides. Arrange pears around sides of mould with cheese side down. Arrange strips of pimiento between pears in design. Add remainder of gelatin mixture and chill until firm. Serve on crisp lettuce leaves with mayonnaise or French dressing. Serves 6.

Texas Salad

- 1 package Royal Gelatin Dessert (lemon flavor)
- 1 cup boiling water
- ½ cup cold water
- 4 tablespoons lemon juice
- ¼ teaspoon salt
- 1 cup diced celery
- 1 cup diced unpeeled red apple
- ½ cup seedless raisins
- ½ cup American cheese, cubes

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water, lemon juice and salt. Chill until mixture begins to thicken; fold in remaining ingredients; mould and chill. Serves 6.

Shrimp and Ripe Olive Salad

- 1 package Royal Gelatin Dessert (lemon flavor)
- 1 cup boiling water
- 1 cup cold water
- ½ teaspoon salt
- ¾ cup shrimps, cut in half lengthwise
- ¼ cup ripe olives, cut in circles
- 4 small slices canned pineapple

Dissolve Royal *Quick Setting* Gelatin in boiling water; add cold water and salt. When gelatin begins to thicken, add shrimps and olives. Fill four large-size individual moulds to within half inch of the top. Fit a slice of pineapple into each mould, pressing down into the gelatin just enough to cover. Chill until firm; serve with a garnish of lettuce and mayonnaise. Serves 4.

Orange Date Salad

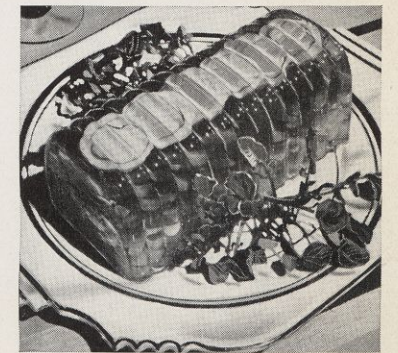
- 1 package Royal Gelatin Dessert (orange flavor)
- 1 cup boiling water
- 1 cup cold water
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ½ cup orange sections, free from all skin
- 2 tablespoons dates, cut in strips

Dissolve Royal *Quick Setting* Gelatin in boiling water. Add cold water, lemon juice and salt; chill. When quite thick, add orange sections and dates. Mould in individual moulds or a square pan. Serves 8.

Vegetable Layer Loaf

- 1 package Royal Gelatin Dessert (lemon flavor)
- 1 teaspoon salt
- ½ teaspoon celery salt
- 1 cup boiling water
- ¾ cup cold water
- 3 tablespoons vinegar
- 3 hard cooked eggs, sliced
- 1 cup sliced celery
- 1 cup string beans, shredded
- ½ cup diced carrots

Mix Royal *Quick Setting* Gelatin with seasonings; add boiling water. Stir until completely dissolved. Add cold water and vinegar. Pour thin layer in bottom of loaf pan; chill until firm. Sprinkle with paprika, and arrange on it a layer of sliced egg. Meanwhile, chill remaining gelatin mixture until it begins to thicken; pour enough over eggs to cover. On this arrange alternate layers of vegetables and thickened gelatin, using string beans for first layer, celery for second layer, and carrots for third layer. Chill until firm. Cut in slices to serve. Serves 8.



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Royal—for over 65 years the standard of cooking experts and discriminating housewives—the recognized quality baking powder.



FLEISCHMANN'S FRESH YEAST

World-famous physicians say "Eat it for health." It corrects constipation, so often the cause of indigestion, skin trouble, "run-down condition," and many other troubles.



CHASE & SANBORN'S "DATED" COFFEE

Unless your coffee is dated, you can't be sure it is fresh; and stale coffee contains rancid oil—is nervously irritating. Every package of Chase & Sanborn's Coffee is dated for your protection.



TENDER LEAF TEA

Tender Leaf Tea is unusually rich in theol, the fragrant, flavor-bearing oil which makes tea such a delicious, refreshing drink. Tender Leaf Tea lifts you up—and doesn't let you down.

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