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Recipes

*for
the*

HOTPOINT WAFFLE IRON

52 Hotpoint Recipes

Prepared by
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EDISON ELECTRIC APPLIANCE CO., INC.

CHICAGO, ILL.

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Hotpoint Calrod

FOR more than ten years Hotpoint Calrod has performed satisfactorily in many severe uses, such as hotel ranges, laundry irons, and domestic ranges. Now, practically a million and a half of these heating units are in successful use.

The heating element is encased in solid metal (at 2250° F.) where it is forever sealed in and protected against physical abuse or damage. Dropping or jarring cannot damage it. Terrific heat of extreme service temperature cannot impair its performance. It applies heat directly through contact conduction which is far more efficient than radiation through the air. There is almost no limit to its service life. Calrod is an exclusive Hotpoint patent used only in Hotpoint products.

A Different Delight for Each Sunday Night



This booklet of 52 Tested Recipes each to be made on a Hotpoint Waffle Iron is the culmination of our experimental work in preparing other than waffles on the Electric Waffle Iron. We are endeavoring to give to Home-makers menu suggestions and recipes—not only for crisp brown waffles but delicious cookies, sandwiches, cake, doughnuts, fritters and desserts—using the waffle iron as a table cooking device three times a day—and for those in-between-time refreshments.

Hotpoint

GENERAL INSTRUCTIONS

To Operate: Connect the attachment plug at an electric outlet of the same voltage as that stamped on the waffle iron. For correct baking temperature preheat the iron 6 to 8 minutes with the lid closed.

To test the heat of iron put a piece of white paper between the grids. When the paper is golden brown, the iron is hot enough to use.

It is not necessary to use grease or oil of any kind on the baking surface. Pour on the batter with a pitcher or ladle, using an amount equal to six or eight tablespoons and bake the waffle two minutes before lifting the lid.

With continued use the plates will become seasoned, taking on a brown coating. Do not attempt to remove this coating as it serves to produce nicely browned waffles which do not stick. If crumbs or batter accumulate wipe the iron with a damp cloth or soft brush; avoid getting any water on the heating unit.

All measurements on the following recipes are level.

Abbreviations

T.—Tablespoon
lb.—pound

t.—teaspoon
c.—cup

MENUS

BREAKFAST

Fruit
Maple Syrup

Milk or Coffee

"Suggestions"

Buttermilk Waffles
Nut Waffles

Cream Waffles
Dates Waffles

Waffles
Sausages

BREAKFAST

Cherry Waffles

Milk or Coffee

"Suggestions"

Pineapple Waffles

Bacon Waffles

Blueberry Waffles

Honey

BREAKFAST

Fruit

Bacon De'Lux

Orange Marmalade

Butter

Milk or Coffee

"Suggestions"

Bacon Corn Bread

Georgia Corn Cake

Sausage Waffles

Ham Waffles

Breakfast Muffin

Hotpoint

MENUS

LUNCHEON

Tomato Boullion
Lettuce

Muffins
French Dressing

Cookies

LUNCHEON

Apple Fritters
Vegetable Salad

Bacon
Coffee

"Suggestions"

Muffins
Date
Blueberry
Nut
Plain
Bacon
Georgia Corn Cake

Cookies—
Chocolate Brownies
Molasses
Sugar
Date Bars
Waffles with fruit
sauce

"Suggestions"

Corn Fritters
Blueberry Waffles
Cherry Waffles
Nut Waffles

MENUS

LUNCHEON

Waffles with Chicken
Fruit Salad Coffee

"Suggestions"

Waffles with Asparagus
Waffles with Mushrooms and
 Tomato Sauce
Waffles with creamed chipped beef
Chicken Delight

BRIDGE LUNCHEON

Chicken Delight Fruit Salad
Sponge Cake With Chocolate Sauce

"Suggestions"

Dream Sandwiches Cheese Sandwiches
Cinnamon Bread Muffins
N. E. L. A. Cake Ice Cream Sand-
Cheese Biscuits wiches

MENUS

DINNER

Pineapple Fritters	Boiled Ham
Cauliflower with Cream Sauce	Almonds
Perfection Salad	Mayonnaise
Sponge Cake with Fruit Sauce	

DINNER

Mashed Potato Puff	Broiled Steak
Buttered Carrots	
Fruit Salad	French Dressing
Orange Puff with Orange Sauce	

Waffles

Lettuce

Whipped Cream

DINNER

Broiled Ham
Creamed Peas
Tomato
Salad
Strawberry Short Cake
Coffee

RECIPES

No. 1—BISCUIT

2	C bread flour	4	T lard
5	t baking powder	1	C milk
	$\frac{1}{2}$ t salt		

Sift flour, measure and again sift dry ingredients. Cut lard into the flour. Add milk to make a soft dough.

Heat waffle iron 6 to 8 minutes. Pour a spoonful on each section of grid and bake.

Serve hot with butter and honey.

This serves 6 people

RECIPES

No. 2—CHEESE BISCUIT

1 C bread flour
2½ t baking powder
½ t salt
½ T lard

½ T butter
⅜ C milk
½ C grated cheese

Cut fat into flour which has been sifted with salt and baking powder. Add milk and cheese.

Preheat iron 6 minutes. Bake biscuit 3 minutes.

RECIPES

No. 3—TEA BISCUIT

2	C flour	1	t salt
4	t baking powder	4	T butter
2	eggs	1	T sugar
$\frac{3}{8}$	C milk		

Sift together flour, baking powder and salt. Rub into this the butter. Then add sugar, eggs well beaten and milk to make a thick batter. Drop a tablespoonful on each section of the waffle iron and bake 3 minutes. Serve hot with orange marmalade.

This serves 8 people

RECIPES

No. 4—BACON CORN BREAD

1½ C corn meal	2 T sugar
¾ C bread flour	1½ C buttermilk
4 t baking powder	2 eggs
½ t salt	½ t soda
2 T chopped bacon	2 T bacon fat

Sift flour. Measure and again sift with other dry ingredients. Combine and add fat. Bacon should be fried crisp and then chopped. Heat waffle iron 5 minutes. Pour 6 T on iron and bake 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 5—BACON DE LUXE

8	strips bacon	2	T sugar
1½	C corn meal	1½	C buttermilk
¾	C bread flour	2	eggs
4	t baking powder	1	T melted butter
½	t salt	½	t soda

Sift flour. Measure and again sift with dry ingredients. Beat eggs and milk together. Add melted butter.

Heat waffle iron 5 minutes. Pour 6 T batter on grid. Place strips of bacon across section and bake 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 6—CINNAMON BREAD

2	C bread flour	$\frac{3}{4}$ C chopped raisins
4	t baking powder	$1\frac{1}{2}$ C milk
$\frac{1}{2}$	t salt	2 eggs
		4 T melted butter

Sift flour, measure and again sift dry ingredients. Add raisins. Beat eggs and milk together. Combine the two mixtures and add melted butter.

Heat waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on the grid and bake 2 to 3 minutes.

Sprinkle with cinnamon and sugar.

This serves 8 people

RECIPES

No. 7—GEORGIA CORN CAKE

1½ C corn meal	1½ C buttermilk
¾ C bread flour	2 eggs
4 t baking powder	3 T melted butter
½ t salt	½ t soda
2 T sugar	

Sift flour. Measure and again sift with dry ingredients. Beat eggs and milk together. Add melted butter.

Heat waffle iron 5 minutes. Pour 5 to 6 T batter on grid and bake 3 minutes.

This will make 4 waffles

RECIPES

No. 8—ORANGE BREAD

4	C flour	$\frac{1}{4}$	C shortening
3	t baking powder	$1\frac{1}{3}$	C milk
1	t salt	2	eggs
	$\frac{1}{2}$ C sugar	1	C candied orange peel
	$\frac{1}{2}$ C nuts		

Measure flour after sifting once. Sift dry ingredients together. Cut shortening into dry ingredients. Add milk to the well beaten eggs. Mix thoroughly with the dry ingredients. Stir in the candied orange peel.

Preheat 6 minutes. Bake bread 3 minutes.

RECIPES

No. 9—SPONGE CAKE

4 eggs
1 C sugar
 $\frac{1}{4}$ C water

1 C flour
1 t lemon juice
 $\frac{1}{2}$ grated lemon rind

Beat yolks until thick and lemon colored. Add sugar and gradually lemon juice and rind. Beat egg whites slightly—then add water and continue beating until stiff. Add $\frac{1}{2}$ whites to yolk mixture—then flour. Fold in remaining whites. Dip brush in oil and slightly oil mould.

Preheat 5 minutes and bake 3 minutes.

Serve with ice cream or whipped cream.

This recipe serves 8 people

RECIPES

No. 10—COCOANUT DELICACIES

$\frac{1}{2}$ C sugar	1 egg
$1\frac{1}{2}$ C flour	$\frac{3}{4}$ C milk
3 t baking powder	$\frac{1}{2}$ t lemon extract
$\frac{1}{8}$ t salt	1 C cocoanut
2 T butter	

Sift and measure dry ingredients and sift together. Beat egg and milk together, add gradually to the dry ingredients. Add flavoring and cocoanut. Heat waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on grid and bake 2 to 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 11—N. E. L. A. CAKE

$\frac{1}{2}$ C butter	$\frac{1}{2}$ t salt
$\frac{7}{8}$ C sugar	$1\frac{1}{4}$ C flour
2 squares melted chocolate	$1\frac{1}{4}$ t cinnamon
2 eggs	$\frac{1}{4}$ t vanilla
1 t baking powder	

Cream the butter, add sugar gradually and blend thoroughly. Add melted chocolate to mix thoroughly. Add well beaten egg yolks. Sift and measure flour and again sift with baking powder and spice. Add flour gradually, vanilla and lastly stiffly beaten egg whites.

Preheat waffle iron 6 to 8 minutes. Drop a spoonful on each section of grid and bake 2 minutes.

This recipe makes 3 waffles

RECIPES

No. 12—GINGERBREAD

$\frac{1}{4}$ C butter	$\frac{1}{2}$ C molasses
$\frac{1}{2}$ C sugar	$1\frac{3}{4}$ C flour
1 egg	1 t soda
$\frac{1}{2}$ C sour milk	1 t cinnamon
2 t ginger	$\frac{1}{4}$ t salt

Cream butter, add sugar gradually, beat egg slightly and add. Sift dry ingredients. Add milk and dry ingredients alternately.

Preheat iron 6 minutes. Bake gingerbread 3 minutes.

This recipe serves 8 people

RECIPES

No. 13—COOKIES

- | | | | |
|----------------|-----------------|---------------|----------|
| 1 | C sugar | 2 | eggs |
| $\frac{1}{2}$ | C butter | 2 | T milk |
| $1\frac{1}{2}$ | C flour | $\frac{1}{2}$ | t nutmeg |
| 1 | t baking powder | | |

Cream the butter, add sugar gradually and mix thoroughly. Add well beaten egg and milk. Sift, measure flour and again sift with spice and baking powder. Add milk gradually to the first mixture. Heat waffle iron 6 to 8 minutes. Drop a spoonful on each section of waffle iron and bake 2 to 3 minutes.

This makes 20 cookies

RECIPES

No. 14—CHOCOLATE BROWNIES

- | | | | |
|---------------|----------|----------------|---------------------------|
| 1 | C sugar | 1 | C chopped nuts |
| $\frac{1}{2}$ | C butter | $1\frac{1}{2}$ | C flour |
| 2 | eggs | 1 | t baking powder |
| $\frac{1}{2}$ | C milk | 2 | squares chocolate, melted |

Mix in order given.

Preheat waffle iron 5 to 6 minutes. Drop 1 T in each section and bake 3 minutes.

This recipe makes 18 cookies

RECIPES

No. 15—DATE BARS

5	eggs	1	t baking powder
1	C sugar	1	lb. dates
1	C flour	1½	C English walnuts
2	T butter		

Beat yolks until light and add sugar. Sift flour and baking powder together and mix the chopped dates and nuts into this mixture. Add this to egg and fold in whites of eggs, beaten stiff.

Preheat waffle iron 6 minutes. Drop spoonful on each section and bake.

This recipe makes 24 cookies

RECIPES

No. 16—SOUR CREAM MOLASSES COOKIES

$\frac{3}{4}$ C lard	$\frac{3}{4}$ C sour cream
$\frac{3}{4}$ C brown sugar	1 t soda
$\frac{3}{4}$ C molasses	1 t salt
2 eggs	$\frac{1}{2}$ t ginger
Flour	

Cream lard and sugar; then add molasses, eggs, sour cream, mixed with salt, and soda and ginger. Add flour to make stiff drop batter.

Preheat waffle iron 6 minutes. Drop by spoonfuls and bake 3 to 4 minutes.

This recipe makes 30 cookies

RECIPES

No. 17—ICE BOX COOKIES

- | | | | |
|-----------------|---|-----------------|-----------------|
| 2 | C brown sugar | $\frac{1}{2}$ C | chopped almonds |
| 1 $\frac{1}{2}$ | C shortening ($\frac{3}{4}$ C butter,
$\frac{3}{4}$ C other shortening) | 5 | C flour |
| 3 | eggs | 1 | level t soda |
| 1 | t cinnamon | $\frac{1}{4}$ | t salt |

Cream shortening and sugar together. (All butter may be used instead of $\frac{3}{4}$ C some other shortening). Add the well beaten eggs. Add the flour gradually, cinnamon, soda and salt, which have been sifted together. Add the almonds. Roll into two rolls and let stand in ice box over night.

Preheat waffle iron 6 minutes. Cut cookies $\frac{1}{4}$ inch thick. Place on mold and bake until brown.

RECIPES

No. 18—OATMEAL DROP CAKES

$\frac{2}{3}$ C	butter	2	C flour
1	C sugar	1	t baking powder
2	eggs	$\frac{1}{2}$	t salt
$\frac{1}{4}$ C	milk	1	t cinnamon
2	C rolled oats	1	t nutmeg
1	C chopped raisins		

Cream shortening, add sugar gradually. Add eggs well beaten, then milk and rolled oats. Add dry ingredients which have been sifted together and then raisins.

Preheat iron 5 minutes. Drop by spoonful on mold and bake. Iron must not be too hot. Do not make cookies too thick.

This recipe makes 25 cookies

RECIPES

No. 19—SHORT CAKE

2	C flour	$\frac{1}{2}$ t salt
2	T sugar	4 t baking powder
4	t baking powder	6 T shortening
$\frac{3}{4}$	C milk	

Mix and sift first four ingredients. Work in shortening, add milk and make a very soft dough. Drop a spoonful in each section of iron and bake 3 minutes. Spread two sections with creamed sugar and butter. Put together with crushed berries or fruit. Cover top with berries and whipped cream.

This serves 6 people

RECIPES

No. 20—ORANGE PUFF

$\frac{1}{3}$ C butter
1 C sugar
2 eggs

$\frac{1}{2}$ C milk
 $1\frac{3}{4}$ C flour
3 t baking powder

Mix in order given. Preheat 6 minutes and bake 3 minutes. Serve with orange sauce.

This recipe will make 4 waffles

RECIPES

No. 21—DATE TORTE

1	package dates	2	eggs
1	C boiling water	1 $\frac{1}{3}$	C flour
1	t soda	1	t baking powder
1	C sugar	1	C walnuts
3	T butter	$\frac{1}{2}$	t vanilla

Pour boiling water over dates, add soda. Cream together sugar, butter. Add eggs well beaten, flour combined with baking powder. Add walnuts cut fine, then add dates.

Heat waffle iron 6 minutes and bake 4 minutes. Serve with hard sauce or whipped cream.

This recipe serves 6 people

RECIPES

No. 22—DOUGHNUTS

4	C flour	$\frac{1}{4}$ C butter
4	t baking powder	1 C sugar
1	t salt	2 eggs
1	t mace	1 t vanilla
1	C milk	

Cream butter, add sugar, then eggs. Add sifted dry ingredients and milk alternately. Drop batter on preheated waffle iron and bake 3 minutes.

This recipe makes 30 doughnuts

RECIPES

No. 23—SWEET DOUGHNUTS

1½ C sugar

6 T fat

2 egg yolks

5⅓ C flour

1 whole egg

1 C sour milk

¾ t soda

¾ t grated nutmeg

Mix ingredients in order given. Preheat waffle iron 6 minutes. Drop 1 T on each section and bake about 3 minutes.

RECIPES

No. 24—CORN FRITTERS

1 $\frac{1}{3}$ C flour	$\frac{1}{4}$ t salt
2 t baking powder	$\frac{2}{3}$ C milk
1 egg	1 C canned corn

Sift flour, measure and again sift with dry ingredients. Beat egg and milk together. Combine mixtures, add corn.

Heat waffle iron 5 minutes. Pour 5 to 6 T batter on grid and bake 2 to 3 minutes.

This recipe serves 6 people

RECIPES

No. 25—APPLE FRITTERS

1 $\frac{1}{3}$ flour
2 t baking powder
1 egg
2 T butter

$\frac{1}{4}$ t salt
 $\frac{2}{3}$ C milk
 $\frac{1}{2}$ C chopped apples

Chop apples, add 2 T lemon juice and dash of nutmeg. Let stand 15 minutes. Sift flour, measure, add dry ingredients and sift again. Beat egg and milk together. Combine mixtures and add apples.

Heat waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on grid and bake 2 to 3 minutes.

Serve with butter and brown syrup.

This recipe serves 6 people

RECIPES

No. 26—PLAIN MUFFINS

2	C flour	1	egg
1	C milk	4	t baking powder
2	T sugar	$\frac{1}{2}$	t salt
3	T melted fat		

Sift together dry ingredients. Add gradually milk, beaten eggs and fat. Preheat iron 5 minutes. Put 1 T on each section and bake 4 minutes or until brown.

This recipe serves 8 people

RECIPES

No. 27—BACON MUFFINS

$\frac{1}{4}$ C bacon fat	1 egg
2 C flour	$\frac{1}{4}$ C sugar
2 t baking powder	$\frac{1}{2}$ t salt
1 C milk	$\frac{1}{2}$ C chopped bacon

Fry bacon until crisp. Mix muffins as plain muffins and then add chopped bacon. Preheat iron 6 minutes. Bake muffins 4 minutes.

This recipe serves 8 people

RECIPES

No. 28—DATE MUFFINS

$\frac{1}{3}$ C shortening	1 egg
2 C flour	$\frac{1}{4}$ C sugar
2 t baking powder	$\frac{1}{2}$ T salt
1 C milk	$\frac{1}{2}$ lb. dates, chopped

Sift the dry ingredients together. Add milk to well beaten egg. Add melted shortening to the liquid. Combine with dry ingredients. Stir in the chopped dates.

Preheat iron 6 minutes and bake 3 minutes.

This recipe serves 8 people

RECIPES

No. 29—BLUEBERRY MUFFINS

- | | | | |
|---|--------------|---------------|-----------------|
| 2 | C flour | 4 | t baking powder |
| 4 | T sugar | $\frac{1}{2}$ | t salt |
| 3 | T melted fat | $\frac{1}{2}$ | C blueberries |
| 1 | egg | | |

Make same as Plain Muffins, adding blueberries last. Bake 3 to 4 minutes on an iron preheated 8 minutes.

This recipe serves 8 people

RECIPES

No. 30—GRAHAM MUFFINS

2	C graham flour	6	t baking powder
	$\frac{3}{4}$ t salt	2	C milk
2	T melted butter		

Sift flour, measure and sift with dry ingredients. Gradually, add milk and melted butter. Heat waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on grid and bake 2 to 3 minutes.

This recipe serves 8 people

RECIPES

No. 31—NUT MUFFINS

$\frac{1}{4}$ C butter	1 egg
2 C flour	$\frac{1}{4}$ C sugar
2 t baking powder	$\frac{1}{2}$ t salt
1 C milk	1 C nuts, chopped

Sift dry ingredients together. Add milk to well beaten egg, add melted butter. Combine with dry ingredients, add nuts. Bake in iron preheated 6 minutes. Bake 4 minutes or until brown.

This recipe serves 8 people

RECIPES

No. 32—POTATO PUFF

- | | | |
|---|-----------------|------------------------|
| 1 | C mashed potato | $\frac{1}{2}$ t salt |
| 2 | T butter | $1\frac{1}{2}$ T flour |

Preheat iron 8 minutes. Drop potato mixture on each section and bake 3 minutes

This recipe makes 5 sections

RECIPES

No. 33—CHEESE SANDWICHES

1 $\frac{3}{4}$ C flour
2 t baking powder
1 $\frac{1}{4}$ C sour cream
2 T melted butter

1 t soda
 $\frac{1}{2}$ t salt
2 eggs

Mix and sift dry ingredients. Add cream and well beaten egg yolks and butter. Fold in a stiffly beaten egg whites. Heat waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on grid and bake. When baked a golden brown, sprinkle sections with grated cheese.

This recipe makes 4 waffles

RECIPES

No. 34—CHICKEN DELIGHT

Chop cold cooked chicken. Moisten with mayonnaise or gravy. Slice bread, trim crusts and spread sandwiches with mixture. Dip into melted butter. Preheat waffle iron 8 minutes. Put sandwich between molds and brown.

No. 35—DREAM SANDWICHES

Slice bread $\frac{1}{2}$ inch thick. Trim crusts and place slice of American or Pimento Cheese between bread. Dip sandwich into melted butter and place on waffle iron, which has been preheated 8 minutes. Toast until well browned.

RECIPES

No. 36—BUTTERMILK WAFFLES

3	C bread flour	3 $\frac{3}{4}$	C buttermilk
1	t soda	2	eggs
2	t baking powder	4	T melted butter

Sift flour, measure and again sift with dry ingredients. Beat eggs and milk together. Combine the mixture and add melted butter. Heat Waffle iron 6 to 8 minutes. Pour 5 to 6 T batter on the grid and bake 2 to 3 minutes.

This will make 8 waffles

RECIPES

No. 37—CHOCOLATE WAFFLES

1 $\frac{3}{4}$ C flour	2 eggs
3 t baking powder	1 C milk
$\frac{1}{2}$ t salt	2 T butter
6 T sugar	2 squares chocolate

Mixed and sift dry ingredients, add milk, beaten eggs, fat and melted chocolate. Preheat iron 8 minutes. Bake waffle 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 38—CREAM WAFFLES

1 $\frac{3}{4}$ C flour	$\frac{1}{2}$ t salt
1 t soda	1 $\frac{1}{4}$ C sour cream
2 t baking powder	2 eggs
2 T melted butter	

Mix and sift dry ingredients. Add cream, well beaten egg yolks and butter. Fold in the stiffly beaten egg whites. Heat waffle iron 6 to 8 minutes and pour 5 to 6 T batter on the grid and bake 2 to 3 minutes.

This makes 5 waffles

RECIPES

No. 39—DOLLY MADISON SPECIAL

1 $\frac{3}{4}$ C flour	2 eggs
3 t baking powder	1 C milk
1 T sugar	1 T butter
1 t salt	$\frac{3}{4}$ C chopped pecans

Mix and sift dry ingredients. Beat eggs until light, add milk and melted butter. Add liquid to dry ingredients and beat until smooth. Add pecans. Preheat iron 8 minutes. Pour $\frac{3}{4}$ C batter into mold and bake 3 to 4 minutes.

This recipe makes 4 waffles

RECIPES

No. 40—PLAIN WAFFLES

1 $\frac{3}{4}$ C flour
3 t baking powder
1 T sugar
1 t salt

2 eggs
1 C milk
4 T butter

Mix and sift dry ingredients. Beat eggs until light, add milk and melted butter. Add to dry ingredients. Preheat iron 8 minutes. Pour $\frac{3}{4}$ C batter into mold and bake 3 to 4 minutes.

This recipe makes 4 waffles

RECIPES

No. 41—SPICE WAFFLES

1 $\frac{3}{4}$ C flour	2 eggs
3 t baking powder	1 C milk
$\frac{1}{2}$ t salt	1 t cinnamon
1 T sugar	$\frac{1}{2}$ t cloves
4 T butter	$\frac{1}{4}$ t nutmeg

Mix and sift dry ingredients. Add milk, beaten eggs and fat. Preheat waffle iron 8 minutes. Bake 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 42—YEAST WAFFLES

1 $\frac{3}{4}$ C milk	$\frac{1}{4}$ C warm water
1 t salt	2 C bread flour
2 T melted fat	2 eggs
1 yeast cake	

Dissolve yeast in warm water. Add the salt and melted fat, then the milk and flour. Stir until a smooth batter. Let stand over night or 1 $\frac{1}{2}$ hours. When ready to use, beat egg yolks, add to mixture and then beaten whites. Preheat waffle iron 6 minutes. Bake 4 minutes.

This recipe makes 5 waffles

RECIPES

No. 43—BLUEBERRY WAFFLES

1 $\frac{3}{4}$ flour	2 eggs
3 t baking powder	1 C milk
$\frac{1}{2}$ t salt	4 T butter
5 T sugar	1 C blueberries

Mix and sift dry ingredients. Add milk, beaten egg, melted butter and blueberries. Preheat iron 8 minutes. Bake 3 minutes.

This recipe serves 4 people

RECIPES

No. 44—CHERRY WAFFLES

1 $\frac{3}{4}$ C flour	2 eggs
1 T sugar	$\frac{5}{6}$ C milk
3 t baking powder	4 T melted butter
1 t salt	1 C sweetened cherries

Mix dry ingredients. Beat eggs—add milk. Combine with dry ingredients, add melted butter and cherries. Preheat waffle iron 8 minutes and bake 3 minutes.

This recipe serves 4 people

RECIPES

No. 45—DATE WAFFLES

1 $\frac{3}{4}$ C flour	2 eggs
1 T sugar	1 C milk
3 t baking powder	4 T fat
$\frac{1}{2}$ t salt	1 C chopped dates

Sift dry ingredients. Add milk to beaten eggs. Combine with dry ingredients, add fat and dates. Preheat iron 8 minutes. Bake waffle 3 minutes.

This recipe serves 8 people

RECIPES

No. 46—PINEAPPLE WAFFLES

1 $\frac{3}{4}$ C flour

1 T sugar

$\frac{1}{2}$ t salt

3 t baking powder

2 eggs

$\frac{3}{4}$ C milk

$\frac{1}{2}$ - $\frac{3}{4}$ C pineapple

Mix and sift dry ingredients. Add milk to beaten eggs. Combine all ingredients. Preheat iron 8 minutes. Bake 3 minutes.

RECIPES

No. 47—WAFFLES WITH FRUIT SAUCE

Serve following Sauce on Waffles:—

$\frac{1}{2}$ C	butter	1	egg white
2	C powdered sugar	1	t vanilla
1	C crushed strawberries		

Cream butter, add powdered sugar. When well creamed stir in white of egg. Mix thoroughly and add strawberries. Chill.

RECIPES

No. 48—WAFFLES WITH CHICKEN

3½ T butter

¾ C scalded milk

2½ T flour

½ t salt

½ C chicken stock

1 C chicken, cold, cut in strips

Melt fat, add flour and blend. Then pour on gradually while stirring constantly, stock and milk. Bring to a boil, add salt and fowl. Again bring to the boiling point and serve on hot crisp waffles.

RECIPES

No. 49—SAUSAGE WAFFLES

1 $\frac{3}{4}$ C flour
3 t baking powder
 $\frac{1}{2}$ t salt

1 C milk
2 eggs
1 T fat

Mix and sift dry ingredients. Beat eggs, add milk and fat. Add to dry ingredients. Pour into waffle iron which has been preheated 8 minutes. Sprinkle top with sausage and bake 3 minutes.

This recipe makes 4 waffles

RECIPES

No. 50—HAM WAFFLES

1 $\frac{3}{4}$ C flour	2 eggs
3 t baking powder	4 T melted fat
$\frac{1}{2}$ t salt	6 T chopped ham
1 C milk	

Mix in order given. Preheat iron 8 minutes and bake 3 minutes.

This recipe will make 4 waffles

RECIPES

No. 51—WAFFLES WITH MUSHROOMS

Brown Mushroom caps in butter 5 minutes. Serve on waffles with Tomato Sauce.

TOMATO SAUCE

2	T butter	Salt
1	T flour	Cayenne
1½	C strained tomato juice	Bit of bay leaf

Melt butter. Blend with flour, add gradually tomato juice and seasoning. Heat to the boiling point and serve.

RECIPES

No. 52—WAFFLES WITH ASPARAGUS

Fresh boiled asparagus served on crisp brown waffles with butter sauce.

BUTTER SAUCE

6 T melted butter 1 T lemon juice

Melt butter, gradually add lemon juice and beat thoroughly.

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The Famous Hotpoint Waffle Iron

Any number of delightfully tempting delicacies can be prepared right at the table on a Hotpoint Waffle Iron appropriate for ANY meal or for ANY occasion during the day.

Each grid of the Hotpoint Waffle Iron is equipped with a Calrod unit which is practically indestructible. The grids are of smooth die-cast aluminum and require no greasing. An expansion hinge permits the top grid to rise parallel with the lower one, thus producing a light waffle of even thickness. The handles stay cool and the semi-concealed fibre feet will not scratch highly polished surfaces. Hotpoint Waffle Irons are made in a variety of styles each embodying the Hotpoint standard of high quality.



Hotpoint

The Best Coffee



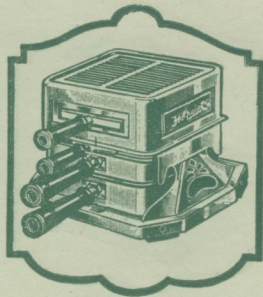
No other electric percolator makes coffee just like a Hotpoint. Every drop of water percolated is HOT. And it drips through from top to bottom of the coffee in the basket—no perforations to let it out the side. Hotpoint's famous "HOT-drip" method extracts the full aromatic flavor and fragrance. Hotpoint percolators use a valveless pump with no moving parts to get out of order.

Hotpoint Percolators have heavy copper bodies with a beautiful nickel or silver finish, miniature plugs and concealed fibre feet. The percolators have hinged tops and beautiful spout designs and the urns dripless faucets. The insulated handles are always cool. The valveless pumps are easy to clean and the baskets and pumps are easy to assemble. Every Hotpoint Electric Percolator and Urn is protected against overheating or boiling dry and is equipped with the famous Calrod heating unit which is practically indestructible. Hotpoint has a complete line of Hot-Drip Percolators and Urns at prices for any pocketbook.

A Tasty Meal for Four

Just like a kitchenette, dainty and neat, right on the table. The Hotpoint Triplex Grill performs three cooking operations at one time and will prepare a real meal for two, three or even four, and save those countless trips to the kitchen. Then, there is the Duplex Grill which renders cooking services for a quick breakfast, a dainty luncheon for two, a tasty bite for four after an evening of cards—all made right at the table where conversation need not be interrupted—or missed.

Both grills will boil, stew, fry, broil, toast or poach. They have concealed fibre feet, ebonized wood handles on all dishes, a standard attachment cord and separable plug.



Hotpoint

Crisp Golden Brown Toast



Toast is best when served hot. Made at the table it delights the eye and stimulates the appetite. Children eat eagerly this simple, health-giving food that's good and good for them. For breakfast, hot buttered toast helps give extra energy to start the day. When the children come rushing home from school—hungry as little bears—more toast! And for the club luncheon and that midnight supper, delicious toast sandwiches can be made quickly and easily. Every home should have a Hotpoint Toast-Over Toaster and enjoy toast made the Hotpoint way. It toasts two large slices at the same time. The toast is turned automatically when the side is lowered.

All Hotpoint Toasters are easy to clean. They have cool handles, concealed fibre feet and separable plugs. Made in several styles.





H-591

PACKING SLIP

Material herein has been carefully counted and checked
by No. _____ packed by No. _____

CAUTION

No claims for shortage or breakage will be allowed unless shipment is inspected by transportation agent. Return this packing slip with complete explanation.

EDISON ELECTRIC APPLIANCE CO., Inc.

5600 W. Taylor St.
CHICAGO, ILL.

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