

MAPLEINE



Imitation Maple Flavor
Contains Non-Maple Vegetable Extractives

For Syrup

MAPLEINE

THE 3-PURPOSE FLAVOR

For Syrup

Mapleine makes delicious syrup at $\frac{1}{4}$ the usual cost. Quickly! Easily.

For Flavoring

- Mapleine imparts delightful flavor to desserts, icings, cream pies, candies, ice creams, etc.
- Mapleine gives delicate flavor to sauces for puddings and ice creams.

For Seasoning

- Mapleine savors meats, gravies. For piquancy add a few drops of Mapleine when cooking.
- Mapleine gives clear soups greater zest and rich color. Use $\frac{1}{2}$ teaspoon to 1 quart soup.

Memo

CRESCENT MANUFACTURING CO.
660 DEARBORN STREET, SEATTLE, WN.

I like these Mapleine recipes! Please send me FREE other recipes using Mapleine.

For Desserts

Mapleine Nut Cream

- | | |
|-------------------------|-----------------------|
| 1/4 cup butter | 3 teaspoons gelatine |
| 3/4 cup powdered sugar | 1/2 pt. whipped cream |
| 3/4 cup Mapleine Syrup* | 1 cup nut meats |
| 1 cup hot milk | |

Cream butter and sugar. Beat syrup in slowly. Soak gelatine in a little water, add to hot milk. Add milk, finely chopped nuts to sugar mixture. Cool. When it begins to thicken, stir in whipped cream. Mold and chill.

Mapleine Mousse

- | | |
|------------------------|-----------------------|
| 1/2 pt. whipping cream | 1/4 teaspoon Mapleine |
| 3 tablespoons sugar | |

Whip cream, beating in sugar, Mapleine. Whip stiff, put in refrigerator tray lined with waxed paper, freeze. Nuts or fruit may be added when cream is stiff.

**See recipe for making Mapleine Syrup on another page of this folder.*

For Flavoring

Marshmallow-Date Mousse

1 cup whipping cream
1 teaspoon Mapleine

12 marshmallows
1/2 cup dates

Add Mapleine to cream. Whip stiff. Cut marshmallows in small pieces, shred dates, add to cream. Pour into mold or tray and freeze.

Mapleine Freeze

1 cup Mapleine Syrup
6 egg yolks beaten

1 pint whipping cream

Cook Mapleine syrup and beaten yolks in double boiler until thick, or until mixture coats a spoon. When cool fold in the whipped cream. Freeze in trays, or pack in ice and salt.

Cake Fillings, Frostings

Follow favorite recipe. Adding just enough Mapleine to produce a delicately rich maple shade, gives the desired delicious flavor.

For Seasoning

Mapleine Baked Beans

Wash 2 cups beans, cover with cold water, add pinch soda. Cook slowly $\frac{1}{2}$ hour. Drain, rinse. Cover again with cold water, add salt, cook until beans are nearly tender. Drain. Place slice salt pork, small whole onion in bean pot. Add half beans, another slice salt pork, rest of beans. Sprinkle top with $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ ts. dry mustard, $\frac{1}{2}$ ts. Mapleine. Fill with hot water, bake.

Delicious Baked Ham

Slice of ham one inch thick. Soak two hours in slightly tart vinegar (or cider) and water. Drain, wipe dry. Mix $\frac{1}{2}$ ts. Mapleine in cup sugar. Pound sugar into ham. Put ham in baking dish. Cover with Mapleine-sugar, add some tart water; push in a few cloves. Bake two hours. Serve with sauce made from liquid in pan, more tart water, flour to thicken, few drops Mapleine.



**See recipe for making Mapleine Syrup
on another page of this folder.*

For Syrup





Make your own **MAPLEINE SYRUP**

only **7¢** a pint


pour

2 cups boiling water   **00c**

over

4 cups sugar     **11c**

add

1 teaspoon Mapleine  **03c**

stir

and you have

2 pints Mapleine syrup **14c**



Pour the boiling water over the sugar and add the Mapleine. Stir well, thoroughly dissolving sugar (over heat if desired). No boiling required. Straining through a damp cloth removes any undissolved crystals and prevents grain-ing. If kept covered (to prevent evaporation) Mapleine Syrup will not crystalize. Standing a day ripens the flavor.

For Desserts

Mapleine Nut Bars

$\frac{3}{4}$ cup flour	1 teaspoon Mapleine
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup chopped walnuts
$\frac{1}{2}$ teaspoon baking powder	1 cup brown sugar
1 cup sliced dates	2 eggs

Sift together baking powder, salt, flour. Add dates, nuts. Mix. Beat eggs, whip in sugar gradually. Stir in other ingredients and Mapleine. Spread evenly in shallow pan well greased, dusted with flour. Bake moderate oven. Cut in strips, remove from pan while warm. Keep in tightly closed jar.

Stuffed Baked Apples

Wash, core apples. Place 1 tbs. sugar, lump of butter in each. Set apples in baking dish, dot dish with butter. Sprinkle apples with cinnamon, nutmeg, sugar, a little flour. Add $\frac{1}{2}$ ts. Mapleine to 1 cup water. Pour over apples and bake, basting occasionally.

**See recipe for making Mapleine Syrup on another page of this folder.*

For Flavoring

Quick Mapleine Icing

$\frac{1}{2}$ teaspoon butter
2 tablespoons hot milk
 $\frac{1}{2}$ teaspoon Mapleine

$1\frac{1}{2}$ cups confectioner's
sugar (sifted)

Add butter to hot milk. Stir in sugar gradually, making right consistency to spread. Add Mapleine.

Mapleine Sundae Sauce

1 cup sugar
 $1\frac{1}{2}$ teaspoons cornstarch
1 cup hot water

$1\frac{1}{2}$ tablespoons butter
1 teaspoon Mapleine

Mix cornstarch and sugar, add hot water slowly, stirring until smooth. Add butter, Mapleine. Cook until thick. Stir constantly. Delicious on ice cream. A fine sauce for puddings.

Glazed Sweet Potatoes

Boil and peel six medium sweet potatoes. Slice lengthwise. Arrange in greased baking dish. Season with pepper, salt, bits of butter. Pour Mapleine Syrup* over potatoes. Bake in slow oven till brown.