

# *Mapleine Dainties*

AND HOW TO MAKE THEM







# MAPLEINE DAINTIES



## CONTENTS.

Introduction .....	2 & 3
Mapleine Syrup .....	4
Mapleine Sugar .....	4
Mapleine Taffy .....	4
Mapleine Cream Candy .....	5
Mapleine Fudge .....	5
Mapleine Pinoche .....	6
Mapleine Pure Ice Cream .....	6
Mapleine Custard Ice Cream .....	6
Mapleine Caramel Ice Cream .....	7
Mapleine Caramel Custard .....	7
Mapleine Frosting .....	7
Mapleine Whipped Cream .....	8
Mapleine Jelly .....	8
Mapleine Hot Biscuit .....	9
Mapleine Parfait .....	9
Mapleine Hot Cakes .....	10
Mapleine Eggless Cake .....	10
Mapleine One Egg Cake .....	10
Mapleine Three Layer Cake .....	11
Mapleine Luncheon Cake .....	11
Mapleine Pie .....	11
Mapleine Pumpkin Pie .....	12
Mapleine Blanc Mange .....	12
Mapleine Cream Sauce .....	12
Mapleine Pudding Sauce .....	13
Mapleine Cake Filling .....	13
Mapleine Tapioca Pudding .....	13
Mapleine Caramel Pudding .....	14
Mapleine Nut Sundae .....	14
Mapleine Caramel Filling .....	14
Mapleine Hard Sauce .....	15
Mapleine Sea Foam .....	16
Mapleine Frango .....	16



## Introduction

**I**N THIS, our latest issue of "Mapleine Dainties," we submit to you more than thirty tested recipes, which, while but a fraction of the many smacking good dishes made with "Crescent Mapleine," are sufficient, we know, to win from you a life-long favor for "Mapleine" and its appetizing relishes.

Every course, from soups to custards, may be varied at will by using a few drops of "Mapleine" in their preparation, thereby adding a new and decidedly toothsome flavor to an otherwise insipid menu.

It's wrong to suppose that better results may be obtained by the use of more or less "Mapleine" than we prescribe, for, while no harmful results can possibly follow its too liberal use, an excess amount will destroy the luscious maple flavor.

Mapleine is not a substitute for nor an imitation of maple, but an original, pure and wholesome preparation of roots and

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## *Mapleine Dainties* ❁

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herbs, producing a rich creamy flavor that is better than the real maple itself, and guaranteed under all the pure food laws, both State and National, to be absolutely free from impure and injurious ingredients.

We warn you to beware of imitations and substitutes. Every bottle of "Crescent Mapleine" is carefully packed in an attractively decorated carton bearing our "Crescent Trade Mark" and branded "Crescent Mapleine." A 2-oz. bottle makes two gallons of syrup, and costs you only 35c.

Sample bottles will be cheerfully mailed to your friends upon receipt of their names and a 2c stamp to cover the postage.



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# *Mapleine Dainties*

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## **MAPLEINE SYRUP.**

Two cups of boiling water, four cups of granulated sugar and one heaping teaspoonful of Mapleine.

Thoroughly dissolve the sugar in the water, stir in the Mapleine and strain through a damp cloth.

This makes one quart of delicious table syrup, which is ready for use as soon as cold.

## **MAPLEINE SUGAR.**

One and one-half pounds of brown sugar, half a tea cup of water and one teaspoonful of Mapleine.

Boil sugar and water until it snaps in cold water, take from fire and add the Mapleine. Stir around sides until it grains, pour in small patty tins and let stand until cold.

## **MAPLEINE TAFFY.**

Two cups of granulated sugar, half cup of vinegar, half cup of water and one heaping teaspoonful Mapleine.

Boil sugar, vinegar and water until it snaps, take from fire, add the Mapleine and pull. Cut in pieces to suit.



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# *Mapleine Dainties*

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## **ONE GALLON SYRUP.**

Four pints of boiling water, seven pounds of granulated sugar and one ounce or two tablespoonfuls of Mapleine.

Thoroughly dissolve the sugar in the water, stir in the Mapleine and strain through a damp cloth.

## **MAPLEINE CREAM CANDY.**

Three cups of brown sugar, half cup of milk, one tablespoonful butter and one heaping teaspoonful Mapleine.

Boil sugar, milk and butter until it forms a soft ball when dropped in cold water. Take from fire, add the Mapleine and beat till it sugars. Pour in shallow dish and cut to suit.

## **MAPLEINE FUDGE.**

Two cups of granulated sugar, one cup of milk, a piece of butter the size of a walnut and one heaping teaspoonful of Mapleine.

Cook about fifteen minutes. Take off and beat hard until it grains, then pour in buttered plate.

Chopped nuts, figs, dates or cocoanut spread on the plate before pouring makes tasty variations.

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# *Mapleine Dainties*

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## **MAPLEINE PINOCHE.**

Three cups of brown sugar, one cup of milk, one tablespoonful of butter.

Boil together, stirring constantly, until it will make a soft ball when dropped in cold water. Take from fire and beat. When ready to pour on buttered plate, add ten drops of Mapleine and one cup of broken nuts.

## **MAPLEINE PURE ICE CREAM.**

Two quarts of pure sweet cream, one pound of granulated sugar and two teaspoonfuls of Mapleine.

Mix sugar and cream together, beat well; then add the Mapleine and freeze.

## **MAPLEINE CUSTARD ICE CREAM.**

One pint of fresh milk, the yolks of two eggs, six ounces of granulated sugar and one tablespoonful of cornstarch. Mix and scald, but do not boil.

Mix the whites of two eggs in a pint of fresh cream, whip well, flavor with one teaspoonful of Mapleine, add to the above and freeze.



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## *Mapleine Dainties*

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### **MAPLEINE CARAMEL ICE CREAM.**

One quart of fresh cream, one egg, two cups sweet milk, one tablespoonful cornstarch, one and one-half cups of granulated sugar, a pinch of salt and one-half teaspoonful of Mapleine.

Put sugar in saucepan, stir constantly until melted, and of light brown color, scald milk and thicken with cornstarch, add the salt and the egg slightly beaten, stirring gradually. Cook over hot water fifteen minutes and strain, if necessary. When cool add cream and Mapleine and freeze.

### **MAPLEINE CARAMEL CUSTARD.**

One cup of granulated sugar, one pint of milk, half cup of butter, two tablespoonfuls of cornstarch and one and one-half teaspoonfuls of Mapleine.

Put milk in double boiler and thicken with the cornstarch dissolved in a little water. Put sugar and butter in saucepan, stir until sugar is melted, then gradually stir them together and add the Mapleine. Strain if necessary, cool and serve with Mapleine Whipped Cream.

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# *Mapleine Dainties*

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## **MAPLEINE JELLY.**

Half box of gelatine, one scant cup of cold water, one pint of boiling water, one cup of sugar and one teaspoonful of Mapleine.

Soak the gelatine in the cold water until soft, then add the boiling water, sugar and Mapleine. Do not let the mixture boil. When well dissolved strain through a flannel bag.

## **MAPLEINE WHIPPED CREAM.**

One quart pure sweet cream at least twenty-four hours old and one scant half teaspoonful Mapleine.

Put cream in bowl on cracked ice, or snow if any, and whip not too fast. When nearly finished add the Mapleine. Counter bowl containing cream should be kept on cracked ice.

## **MAPLEINE FROSTING.**

Two cups of granulated sugar, one cup of milk, a small piece of butter and two teaspoonfuls of Mapleine.

Stir until mixture boils, then boil briskly until it forms soft ball in cold water. Cool a little and beat until creamy.

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# *Mapleine Dainties*

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## MAPLEINE PARFAIT.

One cup sugar, four eggs, half cup hot water, one pint thick cream, one and a half teaspoonfuls Mapleine. Put sugar and water in top of a double boiler, let simmer two minutes, then stir in eggs, which have been beaten, cook until the mixture thickens, stirring constantly; cool. When cold add the cream, beaten stiff, and Mapleine—mold. Pack in ice and salt, as ice cream is packed, and let stand three hours before serving.

## MAPLEINE HOT BISCUIT.

One quart of flour, two heaping teaspoonfuls baking powder, a pinch of salt, one tablespoonful butter, one tablespoonful lard and one scant teaspoonful Mapleine.

Sift the flour, baking powder and salt together, rub in the butter and lard and use enough sweet milk with the Mapleine added to make a very soft dough. Roll gently to about one inch thickness, cut in small biscuits, crowd them together in pans and bake in a quick oven.

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## *Mapleine Dainties*

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### MAPLEINE HOT CAKES.

Two cups sour milk, two teaspoonfuls baking powder, one egg, pinch of salt, flour enough to make a thin batter and half teaspoonful Mapleine.

Mix the Mapleine with the milk before making batter. Have griddle smoking hot.

### MAPLEINE EGGLESS CAKE.

One cup granulated sugar, two-thirds cup sour milk, four tablespoonfuls butter, one teaspoonful baking powder, pinch of salt sifted in flour to make a stiff batter.

Filling:—One tablespoonful cornstarch, three tablespoonfuls of water, four tablespoonfuls sugar and half teaspoonful Mapleine. Boil rapidly, stirring continually, from 3 to 5 minutes.

### MAPLEINE ONE EGG CAKE.

One teacup granulated sugar, one egg, one tablespoonful butter, two-thirds cup of sweet milk, one teaspoonful baking powder, one and one-quarter cups flour and one-third teaspoonful Mapleine. Mix thoroughly and bake in a loaf.

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## *Mapleine Dainties*

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### **MAPLINE THREE LAYER CAKE.**

Piece butter size of an egg, one and one-half cups of granulated sugar, one whole egg and two yolks, two and one-half cups flour, two teaspoonfuls of baking powder, one cup of milk and half teaspoonful of Mapleine.

Be careful to mix well. Bake in moderate oven. Use any Mapleine filling.

### **MAPLEINE LUNCHEON CAKE.**

Three cups of flour, two cups of sugar, half cup of butter, three-quarters cup of sweet milk, whites of three eggs, one teaspoonful of cream of tartar, half teaspoonful of baking powder and half teaspoonful Mapleine.

Beat thoroughly and bake in a good hot oven.

### **MAPLEINE PIE.**

Yolks of four eggs, one cup of granulated sugar, three-quarters cup of butter, three heaping tablespoonfuls of cornstarch, one teaspoonful of ginger and one cup of Mapleine Syrup.

Make regular pie crust and bake in quick oven. Use the whites of the eggs for meringue. Enough for two pies.

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# *Mapleine Dainties*

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## **MAPLEINE PUMPKIN PIE.**

Four eggs, one cup of granulated sugar, one cup of milk, one teaspoonful of butter, one teaspoonful cornstarch, pinch of salt, one pint of stewed and strained pumpkin, one teaspoonful of ginger, nutmeg or cinnamon if desired, and one-half teaspoonful Mapleine.

Use regular pie crust and bake in moderate oven. Enough for two pies.

## **MAPLEINE BLANC MANGE.**

One quart of sweet milk, four heaping tablespoonfuls cornstarch, half cup granulated sugar, beaten whites of three eggs and half teaspoonful Mapleine.

Heat one pint of the milk; in the other dissolve the cornstarch, sugar and Mapleine. Mix, stir well, take from fire and add the egg whites.

## **MAPLEINE CREAM SAUCE.**

The yolks of two eggs, two tablespoonfuls of granulated sugar, one pint of milk and half a teaspoonful of Mapleine.

Boil the milk and add the egg yolks well beaten and mixed with the sugar and Mapleine.



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## *Mapleine Dainties*

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### MAPLEINE TAPIOCA PUDDING.

One cup of tapioca, the yolks of two eggs, a small piece of butter, two table-spoonfuls of granulated sugar, one cup of milk and one teaspoonful of Mapleine.

Have the tapioca well soaked in water or milk and cook till bluish in color, then add the milk, eggs, sugar and Mapleine.

### MAPLEINE CAKE FILLING.

Two cups of granulated sugar, three-quarters of a cup of milk, piece of butter the size of a walnut and one teaspoonful Mapleine.

Mix the sugar, milk and butter together, boil for five minutes, take from fire, stir until thick. Then add the Mapleine, stirring it in slowly.

### MAPLEINE PUDDING SAUCE.

Whites of two eggs, one and one-half cups of granulated sugar, one cup of milk and one teaspoonful of Mapleine.

Cook the sugar and milk until it thickens a little, then add the egg whites beaten stiff and the Mapleine.

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## *Mapleine Dainties*

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### **MAPLEINE CARAMEL PUDDING.**

Four cups of milk, five eggs, pinch of salt, one and one-half cups of granulated sugar and one and one-half teaspoonfuls of Mapleine.

Scald the milk. Melt sugar in saucepan, stirring constantly, until light brown in color, gradually add the milk; add this mixture to eggs slightly beaten with salt and Mapleine following. Strain into buttered baking dish, bake slowly for one hour, cool and serve.

### **MAPLEINE CARAMEL FILLING.**

Two cups of granulated sugar, two-thirds of a cup of cream, one-half cup of butter and one and one-half teaspoonfuls of Mapleine.

Mix the sugar, butter and cream, boil ten minutes and add the Mapleine. Beat until just right to spread. Enough for two cakes.

### **MAPLEINE NUT SUNDAE.**

Make Mapleine Pure Ice Cream or Mapleine Custard Ice Cream as per recipes on page 6. Serve in individual dishes. Pour over top a little Mapleine Syrup and sprinkle with minced walnut meats.

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## *Mapleine Dainties*

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
### MAPLEINE HARD SAUCE.

One-half cup sugar, one large table spoonful of butter; cream these together well and add a few drops of Mapleine to flavor.

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*The  
Maple  
Tree*

is fast disappearing and the annual output of  genuine maple syrup is not now sufficient to supply one-half of New York City alone. Therefore the introduction of Mapleine at this time fills a much needed want.

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## *Mapleine Dainties*

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### **MAPLEINE FRANGO.**

Three eggs, one cup of Mapleine Syrup (made by dissolving one-half cup of sugar in sufficient hot water to fill up the cup and adding one teaspoonful of Mapleine.

Put the syrup in the top of a double boiler, let simmer two minutes, then stir in the eggs (well beaten). Cook until mixture thickens, stirring constantly; cool. When cool, fold in one and one-half pints of whipped cream. Pack in ice and salt (same as ice cream is packed) and let stand three hours before serving.

### **MAPLEINE SEA FOAM.**

Three cups of light brown sugar, one cup of water, one tablespoonful of vinegar, two eggs (whites), one teaspoonful of Mapleine, one large cup of almonds.

Place on the back of stove to dissolve slowly the sugar water and vinegar; then boil without stirring until it spins a thread or forms a soft ball in cold water. Pour the hot syrup into the whites of the eggs, well beaten, and beat again with egg beater till nearly cooked, or until mixture holds its shape; then add the Mapleine and almonds which have been blanched and slightly broken. Dip out with teaspoon into desired shapes in buttered plates.



## CRESCENT MAPLEINE

is a flavoring extract with a flavor better than maple. Added to sugar and water and per-

it produces a rich creamy syrup superior in flavor to the real maple.

A dash of it in soups, gravies, sauces, pies, beans or brown bread, gives them a subtle piquancy all their own. Mapleine is a mellow palate-tickler that

smacks of more, and, in a word is an all-around utility article indispensable to any larder.

