



ANGELUS RECIPES

"One Taste Invites Another"

PUBLISHED BY

The Cracker Jack Co.

CHICAGO

NEW YORK

The Cracker Jack Co.

Manufacturers of Reliable Confections

Presents this booklet of

Angelus Recipes

ANGELUS MARSHMALLOWS—in the popular, and very familiar wax sealed, moisture proof package are usually available everywhere. These tested recipes, however, can be used to equal advantage with any of our standard bulk marshmallows—STARLIGHT, PRINCESS and FAIRY MARSHMALLOWS, and RELIABLE 400 MARSHMALLOWS.

THE MARSHMALLOW is queen of all the delicate dainty confections that grow in the garden of sweets. It has a fairylike charm—a spring breeze of flavor—a dreamy texture which delights without cloying.

No candy has a larger clientele. From the toddler to the tottering it meets the taste of all ages.

But the marshmallow is more than candy. It is a highly useful and nourishing foodstuff. Because of its peculiar adaptability to the decoration of all types of dishes, it has within the last few years come largely into use as a garnish.

Unlike most garnishes, however, it always is eaten. It is at once a lovely decoration and adds a sustaining note to the diet.

Angelus Marshmallows are packed in a manner befitting their rank among their fellows and are protected against contamination by the patented wax-sealed container.

Every time you use Angelus Marshmallows as a garnish you add much to the value of the dish, not only making it more attractive (which always aids digestion), but adding to its value as food. It represents a rare combination of purity, flavor and nutrition.

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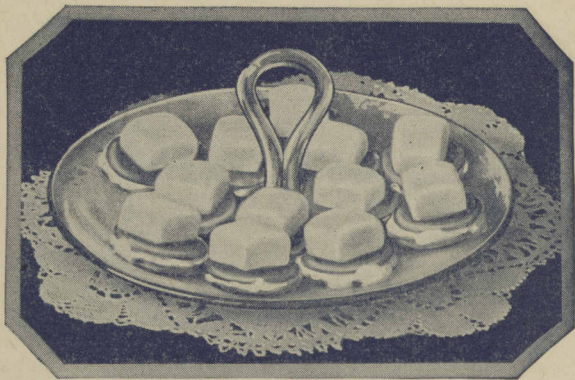
MARSHMALLOW SQUARES

FOLLOW Chocolate Marshmallow Layer Cake recipe (on page 8), baking mixture in a dripping pan. Turn out and cool. Make frosting same as Chocolate Marshmallow, omitting chocolate. Spread a thick layer of frosting over top and sides of cake, place whole Angelus Marshmallows at one-inch intervals all over the cake. When firm cut in squares, 1 marshmallow on each square. The cake mixture may be baked in small tins and frosted all over, or cut into squares and covered with frosting. Candied fruit or stiff jam or jelly may be used to garnish the marshmallows.

MARMALADE SANDWICHES

HEAT 1 package Angelus Marshmallows in a double boiler until they begin to soften. Add 3 tablespoons orange marmalade and $\frac{1}{4}$ cup finely chopped nut meats. Remove from fire and spread between buttered slices of brown or white bread.

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MARSHMALLOW WAFERS

HEAT 1 package of Angelus Marshmallows in a double boiler until they begin to soften. Remove from fire, beat until smooth, and spread between graham, chocolate or vanilla wafers.

Garnish each sandwich with a whole marshmallow, heated just enough to make it stick on.

MARSHMALLOW GINGER SANDWICHES

HEAT 1 package of Angelus Marshmallows in a double boiler until they begin to soften. Stir in $\frac{1}{4}$ cup finely chopped candied ginger and $\frac{1}{4}$ cup grated cocoanut and continue stirring until well mixed. Remove from fire and spread between buttered slices of graham or whole wheat bread or graham crackers.

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MARSHMALLOW FLOAT

1 egg
½ cup scalded milk
1 tablespoon sugar

Few grains salt
2 Angelus Marshmallows
Jelly

BEAT the egg until light, add the sugar and salt, and then stir in the scalded milk. Cook, stirring constantly, until the mixture thickens. Remove at once from the fire and pour into a serving dish to cool. Press a small cavity in each marshmallow, fill with any bright-colored jelly and place on top of the pudding. Heat in a slow oven until the marshmallows are puffy, then chill before serving.

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MARSHMALLOW FRUIT SALAD

CUT 20 Angelus Marshmallows (1 package) in quarters. Cut fresh or canned pineapple in cubes to make 1 cupful. Peel and cut 1 orange in small pieces. Wash 1 pound white grapes, cut in half and remove seeds. Chop ¼ cup walnut or pecan nuts and cut in half ½ cup maraschino cherries. Mix half the marshmallows with the pineapple, grapes and nuts. Whip ½ cup cream until stiff, add ½ teaspoon paprika, ¼ teaspoon salt and 3 tablespoons lemon juice. Mix thoroughly, then stir in the fruit.

Arrange on lettuce and garnish with the rest of the marshmallows, the cherries and orange.

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VANITY FAIR SALAD

PEEL 2 grapefruit and separate into sections, removing pits and membrane, keeping the sections whole. Blanch $\frac{1}{2}$ cup filberts and cut them in halves. Mix with 1 cup diced celery and moisten with mayonnaise. Place a half of a large canned peach, cut side up, on a bed of crisp lettuce leaves. Fill the cavity in the peach with the celery mixture, heaping it up in a mound. Arrange the grapefruit sections around the edge of the peach. Cut Angelus Marshmallows in quarters. Place one piece on top of the celery mound and the other pieces close together on top of the grapefruit. Serve very cold with mayonnaise or French Fruit Dressing.

PINEAPPLE MARSHMALLOW SALAD

ARRANGE slices of pineapple on crisp lettuce leaves. Put a whole Angelus Marshmallow in center of each slice and another, cut in quarters, around the pineapple.

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Serve very cold with French Fruit Dressing made as follows: Mix $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon paprika, put in bowl with small cube of ice. Pour in 4 tablespoons olive oil, stir slowly until the oil is frozen. Mix together juice of 1 lemon, $\frac{1}{3}$ cup pineapple juice, $\frac{1}{2}$ tablespoon vinegar. Beat into the oil, continue beating until well blended.

MARSHMALLOW CARAMEL SAUCE

20 Angelus Marshmallows (1 pkg.)	1 $\frac{1}{4}$ cups boiling water
1 $\frac{1}{2}$ cups brown sugar	$\frac{1}{4}$ teaspoon vanilla

MIX sugar and water and boil slowly for 20 minutes. Remove from fire and drop in the marshmallows. Let stand for 5 minutes, then beat until smooth. Serve hot or cold as a pudding or ice cream sauce.

ANGELUS APPLE PIE

20 Angelus Marshmallows (1 pkg.)	1 $\frac{1}{2}$ cups flour
8 tart apples	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup sugar	$\frac{1}{2}$ cup shortening
2 tablespoons butter	$\frac{1}{3}$ to $\frac{1}{2}$ cup ice water

PEEL, core, and cut the apples into thin slices. Fill a deep baking dish with the apples, add sugar and butter cut in small pieces, and mix lightly. Pour in $\frac{1}{4}$ cup water. Mix and sift flour and salt. Rub in the shortening and add enough ice water to make a stiff dough. Turn out on a floured board, roll to $\frac{1}{4}$ inch thickness, roll up like a jelly roll and chill for 10 minutes. Roll out again to fit the top of the dish, cut a few slits in the crust and fit over the dish. Bake in a hot oven until the crust is brown, reduce heat and continue cooking for 30 minutes or until apples are tender. Remove from oven and carefully lift off the crust. Put the marshmallows on top of the apples, replace the crust and serve warm.

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CHOCOLATE MARSHMALLOW LAYER CAKE

$\frac{1}{2}$ cup butter or margarine
 $1\frac{1}{2}$ cups sugar
4 egg yolks 1 cup milk
 $2\frac{1}{2}$ cups pastry flour

3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
2 egg whites
1 teaspoon flavoring

WORK the butter with a wooden spoon until it is very soft. Stir in the sugar, beating the mixture to a soft cream. Then add egg yolks and beat until smooth. Mix and sift flour, baking powder and salt, and add alternately with the milk to the first mixture. When well mixed, fold in the flavoring and stiffly beaten egg whites. Bake in three well-greased, medium-sized layer cake tins in a moderate oven (350 degrees) for 15 minutes. Remove from pans, cool, and spread with Chocolate Marshmallow Frosting. Use remaining egg whites for the frosting. Garnish the top with whole or pieces of Angelus Marshmallows.

(For frosting recipe see foot of page 10)

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MARSHMALLOW MINT SAUCE

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| 10 Angelus Marshmallows
(½ package) | ¼ cup boiling water
1 egg white |
| ½ cup sugar | ¼ teaspoon essence of peppermint |

BOIL sugar and water together for about 5 minutes or until it forms a thin syrup, add marshmallows cut in pieces, and remove from the fire. Let stand for 2 minutes, then pour slowly on the stiffly beaten egg white. Add peppermint and serve cold. About ½ teaspoon of finely crushed mint leaves may be used instead of the essence of peppermint.

CHOCOLATE MARSMALLOW PUDDING

- | | |
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| 20 Angelus Marshmallows
(1 package) | 3 squares or ounces of
chocolate, melted |
| 1 quart scalded milk | 1 teaspoon vanilla |
| ½ cup sugar | 3 tablespoons gelatine |
| | ½ cup cold water |

SOAK gelatine in cold water for 5 minutes. Stir sugar into melted chocolate and add 1 cup scalded milk. Cook until smooth, then add the rest of the milk, soaked gelatine and vanilla. Pour into a bowl and cool until beginning to thicken. Fold in the marshmallows, which have been cut in quarters. Pour into a wet mould and set aside to chill. Turn out and serve with Marshmallow Mint Sauce.

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PEACH LAYER CAKE WITH MARSHMALLOW SAUCE

FOLLOW recipe for Chocolate Marshmallow Layer Cake. Bake in three layers, cool, and put sliced fresh or canned peaches between layers and on top. Cut ten Angelus Marshmallows in quarters and put between layers with peaches. Heat 20 Angelus Marshmallows (1 box) in a double boiler until they soften. Boil 1 cup sugar and $\frac{1}{3}$ cup water, without stirring, until the mixture threads. Beat into the marshmallows, cool, and pour over the cake. Strawberries, raspberries, apricots or any other fruit may be used instead of peaches.

CHOCOLATE MARSHMALLOW FROSTING

40 Angelus Marshmallows
(2 packages)

2 cups sugar

$\frac{3}{8}$ cup boiling water

4 squares or ounces of melted,
unsweetened chocolate

2 egg whites

1 teaspoon vanilla

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Cut the marshmallows in halves or quarters. Mix the sugar and water together and stir until the sugar is dissolved. Heat to the boiling point and cook without stirring until a little of the mixture forms a soft ball when dropped into cold water or until it has reached 240 degrees. Remove at once from the fire and pour slowly, beating constantly, into the stiffly beaten egg whites. Continue the beating until the mixture begins to thicken, add the chocolate and vanilla and half the marshmallows. Continue beating until the mixture is stiff enough to spread without running. Fold in the rest of the marshmallows and spread between layers and on top of the cake.

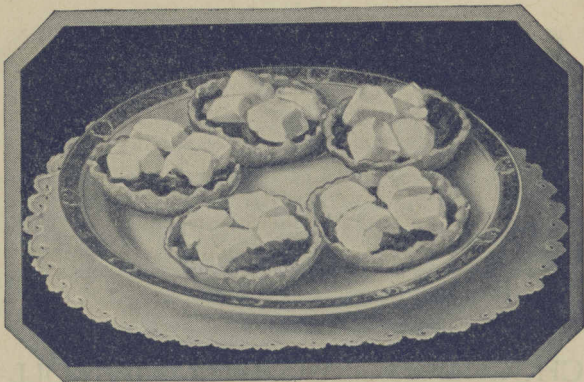
CHOCOLATE MARSHMALLOW ROLL

4 egg yolks	1 ½ squares or ozs. of	½ teaspoon salt
3 egg whites	chocolate, melted	1 teaspoon baking powder
1 cup sugar	¼ cup milk	1 cup pastry flour
	1 teaspoon vanilla	

BEAT eggs until light, add sugar, beat until creamy. Stir in chocolate, then milk. Mix and sift dry ingredients. stir into first mixture. Add vanilla, pour batter into a large, well greased dripping pan. Bake in moderate oven about 15 minutes, then turn out on a slightly dampened cloth, spread with filling and roll up. Wrap cloth tightly around cake and let stand until cold.

FILLING: 20 Angelus Marshmallows (1 package), 1 cup sugar, ½ cup boiling water, 1 egg white, ½ teaspoon vanilla. Mix sugar and water and boil without stirring until a little of the mixture forms a soft ball when dropped into cold water or until it reaches 240 degrees. Melt the marshmallows in a double boiler. Pour the sugar syrup slowly onto the egg white, beating constantly, add marshmallows and vanilla, beat until stiff and nearly cold.

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MARSHMALLOW RASPBERRY TARTS

COVER inverted patty or muffin pans with rich pie crust rolled $\frac{1}{8}$ inch thick. Prick all over and bake in a hot oven (400 degrees) until delicately browned. Remove from pans and cool. Fill with raspberry preserves or jam. Cut Angelus Marshmallows in half and place close together to form a top on each tart. Bake in a moderate oven (325 degrees) until the marshmallows are puffy but not browned. Serve warm or cold.

ANGELUS BERRY PIE

20 Angelus Marshmallows
(1 package)

1 quart blueberries
 $\frac{2}{3}$ cup sugar

3 tablespoons flour
 $\frac{1}{8}$ teaspoon salt

Pie crust (same as for
Angelus Apple Pie)

LINE a pie plate with the dough, rolled to $\frac{1}{8}$ inch thickness. Mix flour, salt and sugar together, then stir into the well-washed berries until thoroughly mixed. Fill

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the pie plate with the berries. Roll the remaining dough to $\frac{1}{8}$ inch thickness and cut into strips $\frac{1}{4}$ inch wide. Place crisscross over the top of the pie, leaving about 1 inch squares between strips. Bake in a hot oven for 15 minutes, then reduce the heat and continue baking until the berries are tender. Remove from the oven, cool slightly, and place a marshmallow in each square. Serve cold.

Any kind of berries may be substituted for the blueberries, or any of the standard bulk marshmallows listed on page 2 may be used instead of Angelus Marshmallows.

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MARSHMALLOW CREAM FUDGE

MELT 4 tablespoons butter in a saucepan, then add 4 squares of unsweetened chocolate and stir over a slow fire until the chocolate is melted. Add 4 cups sugar, 1 $\frac{1}{2}$ cups milk and $\frac{1}{8}$ teaspoon salt. Stir until the sugar is dissolved, then heat to the boiling point and cook without stirring until a little of the mixture forms a firm ball when dropped in cold water. Remove at once from the fire and set aside, without stirring, until the mixture is lukewarm. Butter a large square pan and cover the bottom with Angelus Marshmallows cut in quarters. When the fudge is nearly cold, add 2 teaspoons vanilla and beat it until it is thick and creamy. Pour over the marshmallows, smoothing it with a spoon or knife. Then place the quartered Marshmallows over the top, pressing them lightly in. Cut in squares when firm and cold.

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MARSHMALLOW COTTAGE PUDDING

¼ cup butter or margarine	1 cup blueberries, raspber-
½ cup sugar	ries, cranberries, etc., or
1 egg	½ cup seedless raisins, chop-
½ cup milk	ped dates or figs
1½ cups pastry flour	20 Marshmallows
2 teaspoons baking powder	Fruit sauce

WORK butter and sugar together until soft and creamy. Beat in the egg, then add the milk and the sifted dry ingredients. Beat until smooth, stir in the fruit and pour into a well-greased shallow pan. Bake in a moderate oven (350 degrees) for 20 to 25 minutes. Remove from oven and place marshmallows close together over the top of the pudding. Let stand for 5 minutes in a warm oven, then cut in squares and serve hot with any fruit sauce.

PEACH MARSHMALLOW ICE CREAM

2 cups peaches, crushed	¼ teaspoon almond extract
1½ cups sugar	20 Marshmallows
1 cup cream or evaporated milk	1½ cups mashed fresh peaches
1 quart rich milk	½ cup sugar
	½ cup boiling water

MIX *crushed* peaches with sugar and let stand 20 minutes. Add milk, almond extract and cream, and freeze in the usual manner. Let stand 1 hour to ripen, and serve with Peach Marshmallow Sauce, made by boiling together the sugar and water for 5 minutes and stirring in the *mashed* peaches. Let cool slightly, then add the marshmallows cut in pieces.

Angelus Marshmallows

MAKE

Dainty Dishes Daintier

When served on top of hot coffee, chocolate or cocoa instead of whipped cream.

Cut up and served on top of any kind of fruit salad.

Cut up and served on top of sliced fruit for dessert.

Cut up and served with dates and nuts in whipped cream.

Cut up and served with sliced bananas, cream and sugar.

Cut up and served on top of chocolate bread pudding.

Used instead of meringue as a topping on pies.

Served on top of cream of corn soup.

Served on top of each portion of fruit gelatine.

Toasted over grate fire, served in sandwich of graham crackers.

Toasted in hot oven on buttered crackers.

Mixed with chopped nut meats and beaten white of egg, spread on salted crackers, and browned in oven.

Inserted in squares of hot gingerbread.

Melted and poured over ice cream, with small pieces cut up and sprinkled over the top.

Quartered and beaten up in ice cream together with cut-up maraschino cherries.

Beaten to any kind of cooked frostings and fillings for cake, or cut up and laid on top.

Stirred in ordinary chocolate fudge—add one box when ready to beat.

Used as filling for baked apples. Fill hole left by removing core with marshmallows and dates.

Cut a date lengthwise, remove the pit, and lay a marshmallow into the opening and sprinkle with powdered sugar.

If Marshmallows are kept where it is extremely cold or unusually dry they have a tendency to become hard. To soften, place them in a moderately hot oven with the door open. Watch them carefully. Do not leave them in until they melt.

A Word to Older Folks

You've grown up with Cracker Jack—America's famous popcorn confection. You've enjoyed its delicious crispness time and again. You have encouraged the children to eat it.

And do you know that you have unconsciously given them a delicious and wholesome food product—chuck full of elements containing a high food content—corn, molasses and nut meats.

Your faith, and the children's faith, in Cracker Jack is well founded. Medical men, food authorities, all agree to that.

Keep several packages of Cracker Jack on the pantry shelf with your cereals and other staples.

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The more you eat—the more you want
CRACKER JACK