

Pure Vanilla Recipes

Recipes from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
Published by the Vanilla Bean Association of America, © 1955.

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Eggnog

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 6 eggs, separated
- 1/4 teaspoon salt
- 2/3 cup sugar
- Nutmeg
- 3 1/2 cups evaporated milk
- 3 1/2 cups water
- 2 teaspoons **pure** vanilla extract

Beat egg yolks until thick and lemon colored. Add salt and sugar, stir until well dissolved. Add milk, water and vanilla and stir to mix well. Chill. Before serving, beat egg whites only until they will stand in soft peaks. Fold into the chilled egg-milk mixture and serve in punch cups or old-fashioned glasses. Sprinkle with nutmeg.

Makes 15 one-half cup servings.

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Frosted Honey Eggnog

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 3 tablespoons honey
- Few grains salt
- 6 eggs
- 4 1/2 cups milk
- 1 teaspoon **pure** vanilla extract
- Nutmeg
- Vanilla ice cream

Add honey and salt to eggs and beat well with rotary beater. Stir in milk and vanilla. Sprinkle with nutmeg. Float a spoonful of ice cream on top of each serving.

Six servings.

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Spiced Vanilla Punch

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1 quart milk
- 2 teaspoons cinnamon
- 1 teaspoon grated nutmeg
- Few grains of salt
- 1 quart vanilla ice cream
- 1/2 pint whipping cream
- 1 teaspoon **pure** vanilla extract
- 4 tablespoons grated orange rind

Pour milk into cold punch bowl; mix in seasonings. Add 1/2 the ice cream, stirring until partially melted. Whip cream until stiff and fold in vanilla. Place remaining ice cream and whipped cream on top of the spiced milk. Sprinkle with grated orange rind. For parties, serve in mugs with stick cinnamon stirrers.

Serves 10 to 12.

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Angel Food Cake

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- 1 cup sifted cake flour
- 1 1/2 cups sifted sugar
- 1 1/2 teaspoons cinnamon
- 1 1/4 cups egg whites (10 to 12)
- 1/4 teaspoon salt
- 1 1/4 teaspoons cream of tartar
- 1 teaspoon **pure** vanilla extract

Have egg whites at room temperature. Sift flour once. Add 1/2 cup of the sugar and the cinnamon. Sift 3 times. Place whites on large platter (or in large bowl). Add salt and beat with wire whisk (or rotary beater) until foamy. Sprinkle cream of tartar over surface and continue beating until egg whites will hold up in soft peaks but are still moist and glossy. Sprinkle remaining sugar over whites 2 tablespoons at a time, blending in each time with a folding-over and over motion. Use 20 to 25 strokes for each blending. Sift about 1/4 of the flour mixture over whites and fold in same way -- using about 15 strokes for each addition. Sprinkle vanilla over whites with last flour addition. Turn into ungreased 10-inch tube pan. Bake in moderate oven (375° F.) 30 to 35 minutes. Remove from oven and invert pan to cool. When cold, remove from pan. Cake may be served plain or frosted. Sweetened and flavored whipped cream makes a nice topping or use a light fluffy butter icing. Garnish frosting with an extra sprinkle of cinnamon.

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Banana Layer Cake

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- 2 1/2 cups sifted cake flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 3/4 teaspoon salt
- 1/8 teaspoon cloves
- 1 1/4 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1 teaspoon **pure** vanilla extract
- 1 1/2 cups mashed ripe bananas

Sift together flour, baking powder, soda, salt and spices. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add eggs, one at a time, beating after each addition until fluffy. Stir in vanilla. Add flour mixture alternately with bananas, a small amount at a time, beating after each addition until smooth. Turn into 2 well-greased 9-inch layer cake pans. Bake in a 375° F. oven for about 25 minutes, or until cake is done. Frost with vanilla butter frosting. See [Vanilla Butter Frosting](#) recipe.

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Boston Cream Pie

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- 3 eggs, separated
- 1 cup sugar
- 4 tablespoons hot water
- 1 cup cake flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 2 teaspoons **pure** vanilla extract

Beat egg yolks well, gradually add sugar. Keep beating until mixture is thick and lemon colored. Add hot water. Sift cake flour, measure and sift with baking powder and salt. Add these ingredients to egg-yolk mixture. Beat egg whites until stiff and fold them into flour-yolk-sugar mixture. Add vanilla. Use two 8-inch layer cake pans. Lightly grease pan and dust with flour, shaking out excess flour. Fill pans and bake in 350° F. oven 20 minutes. Cool and split the layer cakes into halves, making four layers. Fill with vanilla custard, filling between layers. The top layer can be left un-iced, and dusted with powdered sugar, or it can be iced with white boiled frosting.

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Brazil Nut Date Cake

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- 1 cup boiling water
- 1 cup cut-up dates
- 1 teaspoon baking soda
- 3 tablespoons shortening
- 1 cup granulated sugar
- 1 egg
- 1 cup coarsely chopped Brazil nuts
- 2 cups sifted cake flour
- 1/2 teaspoon salt
- 1 teaspoon **pure** vanilla extract

Heat oven to 350° F. Line 9"x5"x3" loaf pan on bottom with greased waxed paper; pour water on dates; add soda; cool. With back of spoon work shortening until smooth and creamy. Slowly add sugar, work until creamy. Beat in egg. Dredge nuts with 1 teaspoon flour. Sift rest of flour with salt; add alternately with dates to egg mixture, beating to blend after each addition. Stir in nuts and vanilla. Pour into pan. Bake in oven of 350° F. 1 hour or until done. Cool on wire rack 10 to 15 minutes; then remove paper. Frost with any favorite frosting or serve plain.

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Brownies

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- 1 cup butter
- 2 cups sugar
- 1 teaspoon **pure** vanilla extract
- 2 eggs well beaten
- 1/2 cup cocoa
- 2 cups cake flour
- 1 cup nut meats

Cream butter and sugar thoroughly, add vanilla and eggs, next add combined cocoa and flour, beat well. Add nut meats. Bake in well buttered baking pan in a moderate oven (350° F.) 20 to 25 minutes. Cool, cut into squares or strips before removing from pan.

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Cheese Cake

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● Filling:

- 1 lb. cream cheese
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup granulated sugar
- 4 eggs, separated
- 1 cup light cream (1/2 pint)
- 1 teaspoon **pure** vanilla extract

Cream the cheese in large bowl. Sift flour, sugar and salt. Blend into cheese. Add beaten yolks, cream and vanilla. Fold in stiffly beaten whites. Pour into crumb lined pan.

● Crust:

- 1/2 cup sweetened zwiebach or graham crackers
- 1 cup granulated sugar
- 1/2 cup butter or margarine, melted (1/4 lb.)
- 1 teaspoon powdered cinnamon
- 5 or 6 almonds finely sliced

Roll zwiebach fine. Add other ingredients. Place in pan and line bottom and sides of the pan with this mixture, saving a bit of the mixture to put on top of the filling. Pour in filling and bake in moderately slow oven (300° F.) one hour. Turn off heat in the oven, open the door and allow the cake to cool.

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Chocolate Layer Cake

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- 1 cup butter or margarine
- 1 teaspoon **pure** vanilla extract
- 1 1/3 cups sugar
- 3 squares chocolate, melted
- 2 eggs, separated
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk

Cream butter, vanilla, and half of the sugar together until light and fluffy. Blend in melted chocolate and add egg yolks. Sift together flour, baking powder and salt. Add to creamed mixture alternately with milk. Beat egg whites stiff, and add the rest of the sugar slowly, beating constantly until glossy. Fold into the batter. Turn batter into two greased 9-inch round layer pans. Bake at 350° F. 30 to 35 minutes or until cake pulls away from pan and top is springy to touch.

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Chocolate Squares

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- 1/2 cup shortening
- 1/2 cup sugar
- 1 teaspoon **pure** vanilla extract
- 1/2 cup dark corn syrup
- 2 eggs, unbeaten
- 2 squares unsweetened chocolate, melted
- 1/2 cup chopped walnuts
- 1/2 cup sifted all-purpose flour
- 1/2 teaspoon salt

Cream shortening, sugar and vanilla until light and fluffy. Add syrup and beat well. Add eggs, one at a time, beating well after each addition. Add chocolate and nuts, and blend well. Fold in flour and salt. Bake in oiled 9-inch square pan in moderate oven (325° F.) 40 minutes. Cut into squares while warm.

Makes 20 squares.

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Cocoanut Peach Cake

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 3 tablespoons melted butter or margarine
- 3 tablespoons warm water
- 1/3 cup brown sugar (packed)
- 2/3 cup shredded cocoanut
- 1/4 cup shortening
- 1/2 cup granulated sugar
- 1 egg
- 1 cup sifted flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon **pure** vanilla extract
- 1/3 cup milk
- 1 #2 1/2 can cling peach halves
- 1/2 cup whipping cream

Combine butter, water and brown sugar. Spread evenly in bottom of well-greased 8-inch ring mold. Pack cocoanut heavily into bottom and against side of mold. Cream shortening and sugar together. Stir in egg and beat until fluffy. Sift flour with baking powder and salt. Add to creamed mixture alternately with milk and flavoring. Pour into mold. Bake in moderate oven (350° F.) about 25 minutes. Invert over cake plate at once, and allow pan to rest over plate for 1 minute. Cool. Drain peaches thoroughly and place in ring. Garnish with whipped cream.

Serves 6 to 8.

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Cup Cakes

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- 1/4 cup butter or margarine
- 1/2 cup sugar
- 1 egg
- 1 cup sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 teaspoon **pure** vanilla extract

Cream butter or margarine, add sugar and continue creaming. Add egg and beat. Sift flour, baking powder and salt together and add alternately with milk. Add vanilla. Bake in greased muffin tin at 375° F. for 15 minutes. Frost or serve with sauce.

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Doughnuts

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- 3 1/2 cups sifted flour
- 4 teaspoons double-acting baking powder
- 1 1/4 teaspoons salt
- 1 teaspoon nutmeg
- 2 tablespoons shortening
- 3/4 cup sugar
- 4 egg yolks, well beaten
- 1/2 teaspoon **pure** vanilla extract
- 1/4 teaspoon lemon extract
- 1 cup milk

Sift flour once, measure, add baking powder, salt, and nutmeg, and sift together three times. Cream shortening, add sugar gradually, and cream until light and fluffy. Add egg yolks and flavoring and beat well. Add milk and mix thoroughly. Add sifted dry ingredients, beating until smooth. Chill dough for easier handling. Roll dough 3/8 inch thick on floured board. Cut with 3-inch floured doughnut cutter. Fry in hot fat (375° F.) until brown. Fry only as many doughnuts at one time as float easily on fat. As soon as doughnuts rise to surface, turn with long-handled fork. (Do not pierce). Drain on absorbent paper.

Makes two dozen doughnuts.

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Old Fashioned Layer Cake

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- 1 3/4 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 cup granulated sugar
- 2 eggs, separated
- 1/2 cup milk
- 1 teaspoon **pure** vanilla extract

Heat oven to 365° F. Line two 8" layer pans on bottom with waxed paper; grease paper. Sift together 3 times first 3 ingredients. With back of spoon, work shortening until creamy. Slowly add sugar, continuing to work until light and creamy. Beat egg yolks until thick and lemon-colored. Add to shortening mixture and beat. Add flour mixture alternately with milk, in thirds, beating smooth after each addition. Stir in vanilla. Beat whites until they form moist peaks. Turn whites onto cake batter, fold mixtures together until gently but well blended.

Pour batter into pans. Bake in oven of 375° F. 25 to 30 minutes or until done. Cool on wire rack 10 to 15 minutes before removing from pan. Then remove paper and frost.

Note: The listing of two different oven temperatures was an error in the original recipe.

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Sour Cream Spice Cake

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- 1 cup nut meats
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 1/2 teaspoon cloves
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup sour cream
- 1 teaspoon **pure** vanilla extract

Grease 12 to 18 individual cake molds. Preheat oven to moderately hot, 375° F. Scald nut meats and break into large pieces. Sift flour, measure and return to sifter. Add baking powder, soda, salt and spices as each is measured. Always sift flour before measuring. Lift it lightly into the cup and fill the cup brimming full. Cream shortening, blend in sugar gradually. Add eggs, one at a time, beat after each addition until mixture is light and fluffy. During this part of the mixing it is important to mix thoroughly. Add vanilla to sour cream. Add dry ingredients, stir them in and add one-fourth the cream, blend it in. Continue until all has been added. Stir after each addition until batter is smooth, but no more. Add nut meats last. Lift batter into cups, filling each one about two-thirds full. Put into preheated oven. Bake until nicely browned and until the sides have pulled away from the pan. Let stand in pans five minutes. Remove to cake racks to cool. Brush off surplus crumbs. Ice with chocolate frosting. See [Chocolate Frosting](#) recipe.

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Sponge Cake

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- 1 cup flour, sifted three times
- 1 1/4 cups sugar
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 1 teaspoon **pure** vanilla extract
- 1/4 cup water
- 6 eggs at room temperature

Separate eggs, yolks and whites add water and vanilla to egg yolks and beat until thick and light colored, using egg beater. Add the salt to the egg whites and beat with a wire whisk until whites are foamy, then sprinkle the cream of tartar over the eggs and continue beating until whites hold up in stiff, glossy peaks. Add sugar to the whites, 1/4 cup at a time, continuing beating until all used. Fold in the yolk mixtures gently and then fold in the flour, a little at a time. Pour batter into a 10-inch tube pan and bake 55 to 60 minutes in slow oven, 325° F.

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Chocolate Truffles

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- 6 ounces chocolate
- 1/2 cup butter or margarine
- 1 cup confectioner's sugar
- 1 teaspoon **pure** vanilla extract
- Cocoa

Melt chocolate and butter in top of double boiler. Add sugar and stir until sugar and butter well blended. Add vanilla and, if the mixture is too dry, a little cream. It should be firm and moist enough to form into small balls. Roll the little balls in cocoa and place in individual candy papers.

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- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/4 cup cocoa
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 cup shortening
- 1 1/2 cups quick-cooking oats
- 1/4 cup hot water
- 1 egg, beaten
- 1 teaspoon **pure** vanilla extract
- 1 cup chopped salted peanuts

Sift flour with salt, soda, cocoa and sugars. Cut in shortening until mixture resembles coarse crumbs. Add oats. Slowly stir hot water into beaten egg. Add vanilla and stir into dry mixture. Chill. Shape dough into small balls, roll in chopped peanuts and place on greased baking sheet. Bake 375° F. 12 minutes.

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Last Minute Candies

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
Published by the Vanilla Bean Association of America, © 1955.

- **Make an easy fondant using:**

- 2/3 cup sweetened condensed milk
- 1 1/2 teaspoons **pure** vanilla extract
- 4 cups sifted confectioner's sugar

Blend the milk and vanilla; add the sugar gradually and continue mixing till smooth and creamy. Use between halved nuts and as stuffing for dates or prunes. Or form into small balls, roll in chopped nuts mixed with sugar and cinnamon; or roll in grated coconut, or grated chocolate mixed with sugar and cinnamon.

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Baked Alaska

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 4 egg whites
- 6 tablespoons sugar
- 1/4 teaspoon salt
- 1 teaspoon **pure** vanilla extract
- 1 nine-inch layer cake -- homemade or baker's
- 1 quart of ice cream -- any flavor

Beat the egg whites until stiff. Sprinkle sugar and salt over the whites; beat in quickly but thoroughly. Add vanilla. Place cake on cookie sheet or heat-proof platter. Quickly pile the ice cream on cake, leaving about 3/4-inch around the edge of the cake uncovered. Quickly spread the meringue over the entire surface of the ice cream. (Be sure to seal in the ice cream completely). Bake in a hot oven (450° F.) for about 3 minutes or until delicately browned. (If desired, brown under the broiler.) Serve immediately.

Serves 8.

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Baked Custard

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1/4 cup sugar
- 1/4 teaspoon salt
- 3 eggs, beaten
- 2 cups hot milk
- 1 teaspoon **pure** vanilla extract

Combine sugar, salt, and eggs. Add milk slowly. Add vanilla. Pour into custard cups, and set in a pan of hot water. Bake at 325° F. (slow oven) until custard is set (30 to 40 minutes).

Serves 4.

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Baked Peach Pudding

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1/2 cup raisins
- 1 cup canned sliced peaches, drained
- 1 cup milk, scalded
- 1 egg, slightly beaten
- 1/4 cup sugar
- 1 teaspoon **pure** vanilla extract
- 1/2 cup hot cooked wheat-meal

Soak raisins in hot water 2 minutes; drain. Place raisins and peaches in bottom of greased 1-quart casserole. Combine slightly beaten egg and sugar and add milk gradually, stirring constantly. Add vanilla and cooked cereal. Blend well. Pour mixture over fruit in casserole. Place casserole in pan of hot water. Bake in hot oven (425° F.) 25 minutes. Serve warm with Spiced Peach Syrup. See [Spiced Peach Syrup](#) recipe.

Makes 5 or 6 servings.

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Chocolate Bread Pudding

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 3 cups milk
- 2 squares unsweetened chocolate
- 3 eggs, lightly beaten
- 1/2 cup sugar
- 1/4 teaspoon salt
- 2 tablespoons butter or margarine, melted
- 1 teaspoon **pure** vanilla extract
- 3 cups cubed stale bread

Heat milk and chocolate in top of double boiler until chocolate is melted. Beat until blended. Remove from heat, and let stand (about 5 minutes) until cool. To lightly beaten eggs, add sugar and salt. Then add the chocolate mixture slowly. Stir well. Then add the butter and vanilla. Pour over bread cubes which have been placed in greased baking dish. Let stand about 10 minutes, mixing well before baking. Place dish in pan of water. Bake in moderate oven (350° F.) 1 hour. Serve hot or cold with topping of whipped cream flavored with dash of nutmeg, mace or cinnamon.

Serves 6-8.

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Cocoanut Souffle

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 tablespoons butter, melted
- 3 tablespoons flour
- 4 tablespoons sugar
- 3/4 cup milk
- Few grains salt
- 3 egg yolks, well beaten
- 3 egg whites, stiffly beaten
- 1 1/2 cups cocoanut, shredded
- 1 1/2 teaspoons **pure** vanilla extract

Combine butter and flour, add sugar, milk and cook over hot water in double boiler until thick, stirring constantly. Cool slightly and add egg yolks. Fold into egg whites, then fold in cocoanut, salt, and vanilla. Turn into greased baking dish, place in pan of hot water and bake in moderate oven (325° F.) 50 minutes, or until firm. Serve with lemon sauce.

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English Toffee Dessert

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1/2 cup butter or margarine
- 2 cups powdered sugar
- 4 tablespoons cocoa
- Pinch of salt
- 2 eggs, separated
- 1 tablespoon **pure** vanilla extract
- 1 cup nuts
- 12 vanilla wafers, crumbled

Cream butter, powdered sugar, cocoa and salt with mixer. Add egg yolks. Beat until smooth. Beat whites very stiff and add vanilla. Add to original mixture and beat until perfectly smooth and light (5-10 minutes). Add nuts. Line an 8 x 12 inch pan with waxed paper. Sprinkle bottom with vanilla wafer crumbs. Pour in mixture and sprinkle top with wafer crumbs. Let stand several hours before serving (may be made several days in advance, if desired). Cut in squares and serve topped with whipped cream.

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Floating Island

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 4 egg whites
- 1/2 cup sugar
- 1/8 teaspoon powdered mace or nutmeg
- 3 tablespoons crushed pralines or peanut brittle
- 2 cups milk
- 2 tablespoons flour
- 2 tablespoons honey
- dash salt
- 1 teaspoon **pure** vanilla extract
- 2 tablespoons butter or margarine

Mix sugar with spice; roll pralines or peanut brittle very fine with a rolling pin. Beat egg whites until they begin to stiffen; then gradually add sugar, beating as you add. Continue beating until whites are very stiff. Fold in the crushed pralines or brittle. Prepare a mold, greasing it well with butter, then sprinkle with a little extra sugar. Pour meringue into mold. Place in pan of hot water and bake in slow oven (250° F.) 20 to 25 minutes, until meringue is firm. Cool; then unmold into deep serving bowl. Around it pour a rich custard. *To make custard:* Mix flour with a little of the cold milk. When smooth add remainder milk, honey, salt. Stir over low heat until well cooked. Pour slowly over the egg yolks. Add vanilla and butter. Pour gently (hot or cold) around the baked meringue. Chill before serving.

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Nesselrode Chiffon Pudding

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 3 eggs, separated
- 1/2 cup top milk*
- 1/2 cup sugar
- 1/4 teaspoon nutmeg
- 1/2 teaspoon **pure** vanilla extract
- 1/4 teaspoon salt
- 1/2 teaspoon rum flavoring
- 1/2 cup chopped assorted candied fruits
- 1/2 cup heavy cream
- 1/4 cup grated bitter or semi-sweet chocolate

Soften gelatin in cold water. Beat yolks. Add top milk and one-quarter cup of the sugar. Cook in top of double boiler until thick, stirring constantly. Add gelatin and stir until dissolved. Combine nutmeg, vanilla, salt and rum flavoring and stir to smooth paste. Fold into custard. Cool, and when mixture begins to thicken, fold in stiffly beaten egg whites to which remaining 1/4 cup sugar has been added, and whipped cream and fruit. Turn into 1 pint mold that has been rinsed out in cold water first. Chill until firm. When ready to serve, unmold onto platter and sprinkle with grated chocolate.

**Top milk is the cream layer that rises to the top of unhomogenized whole milk. You may try to substitute light cream for top milk.*

Serve 5-6.

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Raisin Bran Ice Cream

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 1/2 cups milk
- 2/3 cup sugar
- 1/4 teaspoon salt
- 2 tablespoons cornstarch
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1 teaspoon cinnamon
- 1/4 cup bran cereal
- 1 cup coarsely chopped raisins
- 2 eggs, beaten
- 2 cups heavy cream, whipped
- 1 1/2 teaspoons **pure** vanilla extract

Scald milk. In top of double boiler, combine sugar, salt, cornstarch, spices, bran and raisins. Add milk and mix thoroughly. Cook 20 minutes, stirring frequently. Cool slightly. Pour slowly over eggs, stirring quickly. Cook over hot water 2 minutes, stirring constantly. Cool. Whip cream and fold into raisin mixture; fold in the remaining ingredients. Freeze.

Serves 8.

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Vanilla Charlotte Russe

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1 large angel food cake (about 10 inches)
- 1 dozen marshmallows
- 1 1/2 dozen candied cherries
- 1/2 dozen stale macaroons or cookies
- 1 envelope unflavored gelatin
- 1/4 cup water
- 1/4 cup boiling water
- 1/2 cup granulated sugar
- 2 cups heavy cream
- 1 1/2 teaspoons **pure** vanilla extract

With a small, sharp knife remove the inside of the angel cake, leaving a case with 3/4-inch walls and bottom. Cut the marshmallows and 1 dozen cherries into small pieces. Crush macaroons or almond-flavored cookies. Soften the gelatin in the cold water for 5 minutes, then add the boiling water and stir until dissolved. Next add the granulated sugar and stir until it is dissolved. Whip the cream until it begins to thicken; add the vanilla; and gradually drip in the gelatin mixture continuing to beat until stiff. Fold in the marshmallow, cherries, and macaroon crumbs. Then turn into the angel cake, piling on top of the cake any that remains. Wrap carefully in waxed paper and chill.

Serves 12 to 14.

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Vanilla Cream

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 3/4 cup scalded milk
- 1/3 cup sugar
- Salt
- 1/2 cup cream
- 1 teaspoon **pure** vanilla extract

Soften gelatin in cold water for 5 minutes. Add hot milk and sugar and stir until dissolved. Add cold milk, cream, vanilla and place in refrigerator. When mixture begins to set, beat with a rotary beater until foamy. Pour in mold or into individual sherbet glasses and return to refrigerator to harden.

Serves 6.

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Vanilla Fluff with Holly Sauce

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1 1/2 tablespoons unflavored gelatin
- 1/4 cup cold milk
- 3 eggs
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 3/4 cups milk, scalded
- 1 1/2 teaspoons **pure** vanilla extract
- 1 cup heavy cream, whipped

Soak gelatin in cold milk for 5 minutes. Beat eggs slightly, add sugar and salt and blend. Gradually add hot milk while stirring. Cook over hot water about 7 minutes until custard coats spoon and thickens, stirring constantly. Remove from heat. Add a little hot custard to gelatin, stirring until dissolved; return to remainder of custard and blend. Cool until mixture begins to set. Add vanilla and fold in whipped cream. Turn into 6 medium sized custard cups. Chill until set. Turn out of molds and serve with Holly Sauce.

Serves 6.

● Holly Sauce

- 1 cup sugar
- 1 to 3 cups water
- 1/8 teaspoon salt
- 1/2 cup red maraschino cherries, cut in halves
- 1/2 cup green maraschino cherries, slivered
- 1/2 cup pecans

Cook sugar and water, over direct heat until syrup spins a thread. Add remaining ingredients and blend. Cool. Serve with Vanilla Fluff.

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Thomas Jefferson's Recipe for Homemade Vanilla Ice Cream*

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
Published by the Vanilla Bean Association of America, © 1955.

Scald 1 quart of cream. Beat the yolks of 6 eggs with 1 cupful of sugar. Pour gradually into the milk and stir until thick. Add a pinch of salt, stir well, and strain into a bowl. Add 1 tablespoonful of Pure Vanilla Extract and turn into a freezer. Surround with a mixture of 3 parts ice to 1 part of salt. Turn handle of freezer until mixture is thick. Pack into mold, surround with ice and salt -- one measure of salt to four of ice, and let stand until set.

If you have no cream, fresh butter creamed and mixed with the milk, 1/4 cupful to 4 cups of milk will answer very well.

* *From Thomas Jefferson's Cook Book, by Marie Kimball, published by Garrett & Massie Inc., Richmond, Va.*

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Vanilla Rice Pudding

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 3 eggs
- 1/4 teaspoon salt
- 1/3 cup sugar
- 3 cups scalded milk
- 1 cup pre-cooked rice
- 1 teaspoon **pure** vanilla extract
- 1/3 cup seedless raisins
- 1/8 teaspoon nutmeg

Combine eggs, salt, sugar. Add milk slowly, stirring constantly. Add rice, vanilla and raisins. Turn into greased casserole. Sprinkle with nutmeg. Set in pan of warm water and bake in moderate oven (350° F.) for 50-60 minutes or until set. For custard cups, bake 30-35 minutes.

Serves 5-6.

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Butterscotch Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 egg whites
- 1/2 cup dark corn syrup
- 1/2 cup brown sugar
- 1/8 teaspoon salt
- 1 1/2 teaspoons **pure** vanilla extract

Combine egg whites, syrup, brown sugar and salt in top of double boiler. Place over rapidly boiling water and cook, beating constantly with rotary beater for 7 minutes or until frosting stands in peaks. Remove from heat. Add vanilla, beating in well.

Makes enough to cover top and sides of two 9-inch layers, or three 8-inch layers.

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Caramel Icing

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 egg whites
- 1 box brown sugar
- 5 tablespoons water
- 1/2 teaspoon **pure** vanilla extract
- 1 cup chopped nuts, if desired

Place egg whites, sugar and water in top of double boiler. Beat well and place over boiling water. Beat constantly with rotary beater until mixture will stand in peaks, about seven minutes. Remove from fire and beat until thick enough to spread. Add vanilla. Add nuts if desired.

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Chocolate Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 squares unsweetened chocolate
- 1 3/4 cups confectioner's sugar
- 1 teaspoon butter or margarine
- Pinch salt
- 1/2 cup cream or milk
- 1 teaspoon **pure** vanilla extract

Melt chocolate in double boiler. Sift sugar into bowl. Add butter and salt to chocolate; then pour slowly into sugar, stirring to blend. Beat in cream or milk until mixture is smooth. Add vanilla. Spread.

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Frosting Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 squares chocolate, melted
- 1/3 cup cream
- 3 tablespoons butter or margarine
- 3 cups sifted confectioners' sugar
- 1/8 teaspoon salt
- 1 teaspoon **pure** vanilla extract

Scald cream with the butter or margarine. Remove from heat. Add sugar. Add salt and vanilla. Blend in melted chocolate. Beat until thick enough to spread. If thinning is necessary use a little more cream until right consistency.

Frosts 8 or 9 inches round layer cake.

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Easy Vanilla Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 egg whites
- 1 1/2 cups sugar
- Pinch salt
- 1 tablespoon corn syrup
- 5 tablespoons water
- 1 tablespoon **pure** vanilla extract

Mix egg whites, sugar, salt, corn syrup and water in top of double boiler. Place over hot water and beat, cooking over hot water until icing is thick and stands in points.

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Mocha Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 egg whites
- 3/4 cup brown sugar
- 1/3 cup light corn syrup
- 2 tablespoons strong coffee
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 1 teaspoon **pure** vanilla extract

Combine egg whites, brown sugar, corn syrup, strong coffee, salt and cream of tartar in top of double boiler over rapidly boiling water, beating until mixture stands in peaks. Remove from heat. Add vanilla and continue beating until thick enough to spread.

Frosts 8 or 9 inch layer cake.

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Seven Minute Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 2 egg whites
- 1 1/2 cups sugar
- Few grains salt
- 1 teaspoon light corn syrup
- 1/3 cup water
- 1 teaspoon **pure** vanilla extract

Mix all ingredients except the vanilla. Beat over boiling water until mixture stands in soft peaks (about 7 to 10 minutes.) Remove from heat, add vanilla. Beat until very thick.

Makes enough for two 9-inch layers.

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Spiced Butter Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
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- 1/4 cup butter, margarine, or other shortening
- 1/4 teaspoon salt
- 1/8 teaspoon cloves
- 1/8 teaspoon nutmeg
- 3 cups confectioners' sugar (sifted)
- 4-6 tablespoons cream (scalded)
- 1 teaspoon **pure** vanilla extract

Cream butter, adding salt, cloves and nutmeg. Blend in alternately sugar with cream. Add vanilla. Beat until creamy.

Makes enough to frost 8 or 9 inch round layer cake.

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Vanilla Butter Frosting

Recipe from: *The Story of Pure Vanilla*, rewritten by R.C. Schlotterer.
Published by the Vanilla Bean Association of America, © 1955.

- 1/2 cup butter or margarine
- 1/8 teaspoon salt
- 3 1/2 cups (1 pound) sifted confectioner's sugar
- 2 egg yolks
- 2 teaspoons **pure** vanilla extract
- 2 tablespoons top milk*
- 3/4 cup shredded cocoanut, cut

Cream butter or margarine well. Add salt, then sugar gradually, blending after each addition. Add egg yolks, vanilla and enough milk to give a spreading consistency. Add cocoanut and mix thoroughly.

**Top milk is the cream layer that rises to the top of unhomogenized whole milk. You may try to substitute light cream for top milk.*

Makes 2 1/2 cups frosting.

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