CENTURY OF PROGRESS
RECIPE FOR
ROYAL DESSERTS

...and other tempting suggestions for serving
ROYAL QUICK SETTING GELATIN
ROYAL CHOCOLATE & ROYAL VANILLA PUDDINGS
ROYAL PUDDINGS

Chocolate and Vanilla Puddings are equal in flavor and texture to the best homemade puddings—and much easier to prepare! You just add cold milk and bring to a boil. And these delicious puddings are unusually wholesome and nutritious, for they are made with arrowroot, which digests more easily and more quickly than cornstarch or tapioca.

Royal Puddings are ideal desserts for children. They make delicious pies, cake and eclair fillings, and an economical base for ice creams and frozen desserts.

Delicious Ways to Serve Royal Puddings: You'll like Royal Vanilla Pudding served with fruits (fresh, canned or stewed), Butterscotch, caramel or chocolate sauce is delicious poured over individual moulds of the pudding.

Fill sherbet or parfait glasses with alternate spoonfuls of Royal Vanilla Pudding and Royal Chocolate Pudding, or use one layer of each, to make another tempting dessert.

Ways to Vary Royal Puddings

Floating Island—Chocolate or Vanilla: Prepare 1 package Royal Pudding using 3 cups milk. Pour into dish, or half fill sherbet glasses and chill. Before serving, top with a large spoonful of meringue or whipped cream. The meringue may be flavored with grated lemon or orange rind for the Vanilla Pudding, and topped with a cube of currant or other red jelly.

Custard Sauce: Prepare 1 package Royal Vanilla Pudding, using 3 cups milk. Chill. Use as pudding sauce on Royal Gelatin Desserts, Royal Chocolate Pudding, or any other dessert desired.

Boston and Washington Cream Pie: Prepare 1 package Royal Pudding as directed; cool. Use as filling between two layers of sponge cake. Sprinkle powdered sugar on top of cake. Boston Cream Pie is made with Vanilla Pudding and Washington Cream Pie with Chocolate Pudding.

Chocolate or Vanilla Cream Pie: Prepare 1 package Royal Chocolate or Vanilla Pudding as directed. Cool. Pour into cold baked pastry shell. Top with meringue or whipped cream.

Chocolate Cake Filling: Mix 1 package Royal Chocolate Pudding with 1 cup milk in sauce pan. Bring to boil, over very low fire, stirring constantly. Remove from fire, add 1 cup sugar and 1 tablespoon butter. Cool and spread between layers of cake just before serving.

Chocolate Plantation Pudding

1 package Royal Chocolate Pudding
3 cups milk
3 packages small lady fingers

Mix Royal Chocolate Pudding and milk together. Bring to boil, stirring constantly. Remove from fire. Place a layer of lady fingers split lengthwise in glass dish or loaf pan lined with heavy waxed paper. Spread over them a thin layer of pudding. Then another layer of lady fingers—then more pudding. Continue until pan is filled. Stand in refrigerator over night. Slice to serve and garnish with whipped cream. Serves 12.

ROYAL ICE CREAMS

By freezing Royal Chocolate or Vanilla Pudding with a small amount of cream and sugar, you get a fine homemade ice cream... and at a cost of approximately 29¢ a quart. It's better ice cream, too. Smooth and creamy in texture—delicious in flavor—and especially wholesome for children.

Basic Recipes

1. In Automatic Refrigerator

   1 package Royal Chocolate or Vanilla Pudding
   2 cups milk
   ¾ cup granulated sugar
   1 cup cream, whipped

   Mix Royal Chocolate or Vanilla Pudding with milk; bring to boil, stirring constantly. Remove from fire; add sugar. Cool and pour into refrigerator freezing tray. Let freeze about 1 hour or until very thick but not hard; stir well and fold in whipped cream. Freeze quickly about 3 to 4 hours. Makes about 1 quart.

2. Packed in Ice and Coarse Salt

   Cook pudding as directed above. Add sugar and cream; add whipped cream. Place the mixture in a covered mould or a suitable empty can, filling only two-thirds full; seal the covers tightly by binding with cloth dipped in melted fat; bury the mould in a mixture of ice and salt for about 4 hours. Use four parts ice and one part coarse salt.

3. In Ice Cream Freezer

   Add heavy cream unwrapped, using with it an extra one-half cup milk. Freeze as usual, using six to eight parts ice to one part coarse salt.

   Strawberry Ice Cream

   1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
   13½ cups crushed strawberries

   Make ice cream mixture, cooking the pudding in but 1 cup milk; omit other cup milk. Add crushed berries with sugar. Proceed as directed. Makes about 1 quart.

   Peach Ice Cream

   1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
   1 cup fresh peaches, put through sieve

   Make ice cream mixture. Add fresh peach pulp with sugar. Proceed as directed. Makes about 1 quart.

   Mocha Ice Cream

   1 recipe Royal Chocolate Ice Cream (see Basic Recipes)
   1 cup strong Chase & Sanborn's Coffee

   Make ice cream mixture, using 1 cup strong Chase & Sanborn's Coffee in place of 1 cup milk. Add ½ cup more milk to cream before whipping it. Proceed as directed. Makes about 1 quart.

   Frozen Egg Nog

   1 package Royal Vanilla Pudding
   1 cup milk
   2 eggs
   ½ cup granulated sugar
   1 cup cream, whipped

   Mix Royal Vanilla Pudding with milk; bring to boil, stirring constantly. Remove from fire; add eggs volks mixed with sugar. Cool; add sherry, egg whites, stiffly beaten, and whipped cream. Mix well and pour into freezing tray. Freeze quickly about 3 to 4 hours. Makes about 1 quart.

   Banana Ice Cream

   1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
   2 bananas, or ¼ cup pulp

   Make ice cream mixture, adding bananas rubbed through a sieve when adding the cream. Makes about 1 quart.

   Frozen Orange Cream

   1 recipe Royal Vanilla Ice Cream (see Basic Recipes)
   Grated rind ¼ orange
   ¼ cup orange juice

   Make ice cream mixture, cooking pudding in 1 cup milk; omit other cup milk. Add orange rind and juice with sugar. Proceed as directed. Makes 1 quart.
Next time you make Gelatin
Smell it!
Terrible!

Delicious!

ROYAL GELATIN DESSERTS

Apple Divvies Dilly
1 package Royal Gelatin Dessert 1 cup boiling water
2 cups cold water
1/2 cup sugar
1 cup pineapple juice
1/2 cup water
1/2 cup grated orange peel
1/2 cup orange juice
2 tablespoons lemon juice
2 tablespoons vinegar
1 tablespoon cornstarch
1 cup heavy cream

Green Mountain Muckums
1 package Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup orange juice
1/2 cup grated orange peel
1/2 cup water
1/2 cup pineapple juice
1/2 cup water
1/2 cup water

Pineapple Coconut Cream
1 package Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup evaporated milk
1/2 cup water
1/2 cup crushed pineapple
1/2 cup cream
1/2 cup water

Lime Spooner
1 package Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup pineapple juice
1/2 cup water
1/2 cup water
1/2 cup water

Strawberry Couded Cream
1 package Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup orange juice
1/2 cup water
1/2 cup pineapple juice

Fruit Soolce and Watermelon Rolls
1 package Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Raspberries and Grape Jelly
1 cup raspberries
1 tablespoon sugar
1/2 cup water
1/2 cup grape jelly

ROYAL GELATIN SALADS

Tossed Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Texas Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Texture Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Fruit Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Grilled Oranges
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Shrimp and Rice Olive Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Orange Bird Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Giant Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water

Dessert Salad
1 cup Royal Gelatin Dessert 1 cup boiling water
1/2 cup sugar
1/2 cup cream
1/2 cup water
1/2 cup water
1/2 cup water
1/2 cup water
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Royal—for over 65 years the standard of cooking experts and discriminating housewives—the recognized quality baking powder.

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Tender Leaf Tea is unusually rich in theol, the fragrant, flavor-bearing oil which makes tea such a delicious, refreshing drink. Tender Leaf Tea lifts you up—and doesn't let you down.

For additional Royal Desserts recipes, write for Royal Desserts Recipe Booklet:
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