



SUN-MAID[®]

NET WEIGHT 1 1/2 OZ.

Delicious
SUN-MAID
Raisin
Recipes

Mabel C. Rappe

SUN-



MAID

One of the easiest ways in the whole wide culinary world to lend flavor and energy to meals is summed up in three words: add *Sun-Maid Raisins!*

Scores of dishes—from the simplest breakfast food to the fanciest dessert—take on extra appeal as well as food value.

Sun-Maids are rich in *natural* fruit sugar as well as vitamins, iron and other minerals. You can also depend on the *uniform* quality of Sun-Maid Raisins, for they're sun-mellowed, carefully cured and then *packed under rigid and exacting specifications in special flavor-sealed cartons.

We hope you will enjoy trying these recipes — and that they will inspire you to create new dishes of your own. Remember that versatile Sun-Maid Raisins work wonders for today's timesaving mixes — cake, cookie, roll, muffin, and pudding, too.

Don't forget to buy the handy Six-Pack for the youngsters. Because Sun-Maid Raisins are so wholesome and healthful, they're an ideal snack.

In fact, whether you use them for cooking, baking or between-meal nibbling, Sun-Maid Raisins are *good—and good for you.*

**Packed in the world's largest Raisin packing plant.*

SUN-MAID RAISIN GROWERS OF CALIFORNIA
Fresno, California, U.S.A.

Elmer
11-30-05
405

Budapest Coffee Cake X

See color photo page 13

- | | |
|--|---|
| 1 cake or package yeast | 1 cup light or dark raisins* |
| 1/4 cup warm water | 2 teaspoons grated orange rind |
| 1 cup milk | 1 teaspoon cinnamon |
| 2 tablespoons shortening | 1/2 cup brown sugar (packed) |
| 2 tablespoons sugar | 1/2 cup chopped nuts |
| 1 teaspoon salt | 2 tablespoons melted butter or margarine |
| 1 well-beaten egg | 1/2 cup honey |
| 3 1/2 cups sifted all-purpose flour | |

Soften yeast in warm water. Scald milk; stir in shortening, sugar and salt. Cool to lukewarm; add softened yeast and egg. Gradually stir in flour, beating well after each addition, until a soft dough forms. Cover and let rise in warm place until doubled in bulk, about 2 hours. Turn out on lightly floured surface. Roll dough into a sausage shaped loaf about 18 inches long, 2 inches in diameter. Divide into 12 equal parts. Let rest 15 minutes. Meanwhile rinse and drain raisins. Combine orange rind, cinnamon and brown sugar. Shape balls around raisins and nuts. Roll in melted butter; then in brown sugar mixture. Place in well-greased 9-inch tube pan so rolls barely touch. Sprinkle remaining raisins and nuts in between buns. Pour honey over all. Cover and let rise in warm place until doubled in bulk. Bake about 30 to 40 minutes in moderately hot oven (375 degrees F.). Cool in pan 5 minutes before turning out.

Makes 1 large coffee cake.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Raisin Cinnamon Buns

- | | |
|---|---------------------------------------|
| 1 (14 1/4-ounce) package hot roll mix | 1 egg |
| 3/4 cup warm water | 3/4 cup light or dark raisins* |
| 2 tablespoons granulated sugar | 1/2 cup brown sugar (packed) |
| 4 tablespoons melted butter or margarine | 1 teaspoon cinnamon |
| | Powdered sugar icing |

Dissolve contents of yeast package from hot roll mix in water. Stir in sugar. Add 2 tablespoons melted butter and lightly beaten egg. Stir in flour mixture, blending thoroughly. Cover bowl closely and set in warm place until doubled in volume. Turn out onto floured board and roll to rectangle about 10 x 15 inches, pulling out corners to keep rectangular shape. Rinse and drain raisins. Spread remaining 2 tablespoons butter over dough. Sprinkle with brown sugar, cinnamon and raisins. Roll as for jelly roll from long side, to make 15-inch roll. Cut with kitchen shears into 12 thick slices. Place cut side down on greased baking sheet, allowing 3 inches between slices. Flatten with broad spatula. Allow to rise 20 minutes. Bake in moderately hot oven (375 degrees F.) about 20 minutes. Frost while warm with powdered sugar icing.

Makes 1 dozen buns.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Streusel Raisin Bread

See color photo page 12

1 cup light or dark raisins*	Few drops almond extract
1 (14¼-ounce) package hot roll mix	Streusel Topping
¼ cup sugar	Powered sugar icing
1 egg	Streusel Topping:
2 tablespoons melted butter or margarine	1 tablespoon sugar
	2 tablespoons flour
	1 tablespoon butter or margarine

Rinse and drain raisins. Combine hot roll mix, sugar and raisins. Dissolve yeast as directed on package, using ¼ cup less water. Combine with lightly beaten egg, butter and flavoring. Stir into dry mixture, blending thoroughly. Cover bowl and set in warm place until doubled in bulk (1½ to 2 hours). Turn out onto floured board and knead lightly. Shape into loaf and place in well greased loaf pan (8½ x 4½ x 2½ inches). Sprinkle with Streusel Topping. Let rise until doubled in bulk (about ½ hour). Bake in moderate oven (350 degrees F.) 45 to 50 minutes. Turn out on wire rack and drizzle thin powdered sugar icing over top. *Streusel Topping:* Blend all ingredients together.

Makes 1 loaf

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Raisin Bran Muffins

¾ cup light or dark raisins*	2 cups all bran cereal
1 egg	1 cup sifted all-purpose flour
1 cup milk	1 teaspoon soda
½ cup golden molasses	¾ teaspoon salt

Rinse and drain raisins. Beat egg lightly and add milk, molasses and all bran cereal. Let stand a few minutes, until bran takes up most of moisture. Sift flour, soda and salt into bran mixture, add raisins, and stir only until all of flour is moistened. Spoon into greased muffin pans, filling about ⅔ full. Bake in hot oven (400 degrees F.) about 20 minutes. Let stand 5 minutes, then remove from pan. Serve hot.

Makes 1 dozen 2½ inch muffins.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Chop raisins for better flavor and distribution in baked goods. Add a teaspoon melted butter or oil to 1 cup raisins, and chop with large, straight-edged knife on cutting board, or run through food chopper, or buzz in electric blender. Put no more than ½ cup raisins in blender jar at once, adding oil or a little of the flour from the recipe.

Orange Raisin Scones

- | | |
|--------------------------------------|------------------------|
| $\frac{1}{2}$ cup Sun Maid currants* | 1 egg |
| $2\frac{1}{2}$ cups biscuit mix | $\frac{1}{2}$ cup milk |
| $\frac{1}{4}$ cup sugar | Sugar |
| 1 teaspoon grated orange rind | |

Rinse, and drain currants. Combine with biscuit mix, sugar and orange rind. Beat egg lightly and add milk. Set aside 1 tablespoon to brush tops of scones, and stir remainder into dry mixture to make soft dough. Divide dough into thirds and roll each to circle about $\frac{1}{2}$ inch thick. Cut each in quarters and place on lightly greased baking sheet. Brush tops with egg-milk mixture and sprinkle with sugar. Bake in hot oven (400 degrees F.) about 15 minutes. Serve hot, with butter and jam.

Makes 12 scones.

*Or chopped Seedless or Seedless Nectar Raisins.



Banana Raisin Loaf

- | | |
|-------------------------------------|---------------------------------|
| 1 cup light or dark raisins* | 2 cups sifted all-purpose flour |
| 2 eggs | $\frac{2}{3}$ cup sugar |
| 2 tablespoons milk | 1 teaspoon salt |
| $\frac{3}{4}$ cup mashed banana | 1 teaspoon baking powder |
| $\frac{1}{3}$ cup melted shortening | $\frac{1}{2}$ teaspoon soda |

Rinse and drain raisins. Beat eggs lightly and combine with milk, banana and shortening. Add raisins. Sift together all remaining ingredients and stir into first mixture. Turn into greased loaf pan (about $8\frac{1}{2}$ x $4\frac{1}{2}$ x $2\frac{1}{2}$ inches). Bake in moderate oven (350 degrees F.) 60 to 70 minutes. Turn out onto wire rack to cool.

Makes 1 loaf.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Orange Raisin Rolls

See color photo page 12

- | | |
|---|-----------------------------------|
| 1 cake or package yeast | Raisin Filling: |
| $\frac{1}{4}$ cup lukewarm water | 1 cup light or dark raisins* |
| $\frac{1}{4}$ cup shortening | $\frac{2}{3}$ cup orange juice |
| $\frac{1}{3}$ cup sugar | $\frac{2}{3}$ cup sugar |
| 1 $\frac{1}{2}$ teaspoons salt | 2 tablespoons cornstarch |
| $\frac{3}{4}$ cup milk | 3 tablespoons butter or margarine |
| 1 egg | 1 tablespoon grated orange rind |
| 3 $\frac{1}{2}$ cups sifted all-purpose flour | |

Soften yeast in lukewarm water. Combine shortening, sugar and salt. Heat milk to boiling and pour over shortening, sugar mixture. Cool to lukewarm and add lightly-beaten egg and yeast mixture. Stir in half the flour and beat until smooth. Gradually stir in remaining flour. Cover and let stand in warm place until doubled in volume (about $1\frac{1}{2}$ to 2 hours). Make filling while dough rises. Without punching dough down, turn out onto floured board and roll into rectangle (about 12 x 8 inches). Spread with cooled filling and roll lengthwise as for jelly roll. Cut into 1-inch slices and place cut side down in 9-inch square pan. Let rise until doubled in volume about $\frac{1}{2}$ hour. Bake in moderately hot oven (375 degrees F.) 20 to 25 minutes. Serve hot.

Raisin Filling: Rinse and drain raisins. Add orange juice, sugar and cornstarch and cook and stir until clear and thick. Remove from heat and blend in butter and rind. Cool thoroughly before spreading.

Makes 1 dozen large rolls.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Heat raisins a few minutes with melted butter, stirring gently until lightly glazed. Butter-toasted raisins are delicious in salads.

Stir $\frac{1}{2}$ to $\frac{3}{4}$ cup raisins into muffin mix batter before spooning into pans to make muffins especially good.

Rich Raisin Muffins

- | | |
|--|----------------------------|
| $\frac{3}{4}$ cup light or dark raisins* | 1 tablespoon baking powder |
| $\frac{1}{3}$ cup shortening | 1 teaspoon salt |
| $\frac{1}{3}$ cup sugar | 1 cup milk |
| 1 egg | 1 teaspoon vanilla |
| 2 cups sifted all-purpose flour | |

Rinse and drain raisins. Cream shortening and sugar. Beat egg and add to creamed mixture. Sift together flour, baking powder and salt, and add alternately with milk and vanilla. Add raisins and stir just enough to combine ingredients. Fill greased muffin cups about $\frac{2}{3}$ full. Bake in hot oven (400 degrees F.) 20 to 25 minutes.

Makes 16 small muffins.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Raisin Sunshine Salad

- | | |
|--|-----------------------------------|
| $\frac{2}{3}$ cup light or dark raisins* | 1 cup undrained crushed pineapple |
| 1 package lemon-flavored gelatin | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{4}$ cups hot water | $1\frac{1}{2}$ cups grated carrot |
| 2 tablespoons fresh lemon juice | Salad greens |

Rinse raisins, cover with water and boil 5 minutes. Cool and drain. Dissolve gelatin in hot water. Blend in lemon juice, pineapple and salt. Cool until slightly thickened. Fold in raisins and carrots. Turn into individual molds or 8-inch square pan and chill until firm. Unmold or cut into rectangles, and serve on salad greens.

Makes about 6 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Cinnamon Waldorf Molds

See color photo page 12

- | | |
|--|---------------------------------------|
| 1 3/4 cups water | 1/3 cup light or dark raisins* |
| 1/4 cup red cinnamon candies | 1 medium-sized apple |
| 1 package cherry-flavored gelatin | 1/2 cup sliced celery |
| 3 tablespoons fresh lemon juice | Salad greens |

Heat water with cinnamon candies slowly to dissolve candies. Dissolve gelatin in hot liquid. Blend in lemon juice and raisins. Cool until slightly thickened. Pare, core and dice apple. Fold apple and celery into thickened gelatin, and spoon into individual molds. Chill until firm. Unmold onto salad greens to serve.

Makes 5 (5-ounce) molds.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Fruited Slaw

- | | |
|---------------------------------------|---------------------------------------|
| 1/2 cup light or dark raisins* | 2 tablespoons sugar |
| 1 medium-size orange | 1 tablespoon fresh lemon juice |
| 3 cups finely shredded cabbage | 1/2 teaspoon salt |
| 1/2 cup commercial sour cream | 1/4 teaspoon dry mustard |

Cover raisins with boiling water and let stand 5 to 10 minutes, until plump. Drain and cool. Pare and section orange, and cut each section in 2 or 3 pieces. Combine raisins, orange and cabbage. Blend sour cream, sugar, lemon juice, salt and mustard, and toss lightly with cabbage mixture.

Makes 4 to 6 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Fruit Salad Dressing

- | | |
|---------------------------------------|--|
| 1/3 cup light or dark raisins* | 1 teaspoon mustard |
| 3/4 cup apricot nectar | 1/8 teaspoon salt |
| 1 tablespoon cornstarch | 2 tablespoons fresh lemon juice |
| 1 tablespoon sugar | 1/3 cup mayonnaise |

Rinse and drain raisins and chop coarsely. Combine nectar, cornstarch, sugar, mustard and salt and mix until smooth. Add raisins and cook, stirring frequently, until mixture boils and thickens. Remove from heat and stir in lemon juice. Cool thoroughly, and blend in mayonnaise.

Makes about 1 1/4 cups dressing.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Spiced Raisins

1 cup light or dark raisins*	1/4 teaspoon ground cloves
1/2 cup brown sugar (packed)	1/4 teaspoon ginger
1/2 cup water	1/8 teaspoon mace
1/4 cup cider vinegar	1/8 teaspoon allspice

Rinse and drain raisins. Combine sugar, water, vinegar and spices and heat to boiling. Add raisins and simmer 10 minutes. Cool before serving.

Makes about 1 1/2 cups.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

California Cranberry Relish

1 pound fresh cranberries	1 cup sugar
1 cup light or dark raisins*	1/8 teaspoon salt
1 lemon	

Rinse cranberries, raisins and lemon. Cut lemon into lengthwise wedges and remove seeds. Put fruits through food chopper, using medium knife. Blend in sugar and salt. Allow to stand an hour or longer before serving.

Makes about 1 quart.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Savory Raisin-Apple Relish

1/2 cup light or dark raisins*	2 tablespoons instant minced onion
2 cups finely chopped unpeeled apple	1 tablespoon fresh lemon juice
3/4 cup chopped dill pickle (1 large)	3 or 4 tablespoons French dressing

Rinse, drain and coarsely chop raisins. Combine all ingredients and let stand an hour or so to blend flavors. Serve as relish with fish or meats.

Makes about 1 1/2 pints.

Note: For a creamy relish add 3 to 4 tablespoons mayonnaise.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

No-Cook Raisin Chutney

See color photo page 13

1 cup light or dark raisins*	1 1/2 tablespoons wine vinegar
1/2 cup Sun Maid currants	1/4 teaspoon ginger
1/4 cup sweet pickle relish	1/4 teaspoon Tabasco sauce
1/2 cup caramel or butterscotch sauce	1 teaspoon instant minced onion

Cover raisins and currants with boiling water and let stand 10 minutes. Drain, add all remaining ingredients and mix well. Cover and refrigerate for 24 hours before using.

Makes about 1 1/2 cups.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

California Chicken

See color photo page 13

- | | |
|--|--|
| 1 (3 pound) frying chicken,
cut into serving pieces | 2 tablespoons cornstarch |
| 1/4 cup sifted all-purpose flour | 1 cup chicken broth |
| Salt | 1/2 cup light or dark raisins* |
| 1/8 teaspoon pepper | 1 cup strained orange juice |
| 1/2 teaspoon paprika | 4 teaspoons coarsely grated
orange rind |
| 2 tablespoons oil | 1/2 teaspoon vinegar |
| 2 tablespoons butter or margarine | |

Wipe chicken with damp cloth and dry. Combine flour with 1 teaspoon salt, pepper and paprika. Dredge chicken in flour mixture. Heat oil and butter in skillet and brown chicken lightly. Turn heat low and cook chicken uncovered, turning occasionally, for about 40 minutes or until chicken is tender. Transfer to hot platter and keep warm while you prepare sauce. Measure drippings and return 1 tablespoon fat to skillet. Mix cornstarch with chicken broth; add to drippings and cook until mixture boils and thickens, stirring constantly. Rinse and drain raisins. Add raisins, orange juice, orange rind, vinegar and salt to taste (about 3/4 teaspoon) to sauce; simmer 5 minutes. Pour some of sauce over chicken; serve remainder in sauce boat.

Makes 3 or 4 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Beef Curry

- | | |
|--|---------------------------------------|
| 1 1/2 pounds lean beef stew meat | 1 cup sliced celery |
| 3 cups boiling water | 5 tablespoons flour |
| 1 1/2 teaspoons salt | 1 teaspoon curry powder |
| 4 tablespoons butter or margarine | 1/3 cup light or dark raisins* |
| 1/2 cup chopped onion | Rice |

Cook beef in boiling water with salt 1 1/2 to 2 hours, or until meat is very tender. Melt butter, add onion and celery, cover and cook slowly 10 minutes. Blend in flour and curry powder. Add 2 1/2 cups broth** from meat, and raisins, and cook and stir until thickened. Chop meat, add to curry and heat thoroughly. Serve on hot cooked rice.

Makes 4 to 5 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

**Add water if necessary to make this amount.

Sweet-Sour Lamb

- | | |
|-------------------------------------|-----------------------------------|
| 3 cups diced cooked lamb | ½ teaspoon salt |
| 1 medium-sized onion | 1 cup syrup from pineapple |
| 1 small green pepper | ¼ cup vinegar |
| 1 cup pineapple chunks | 2 tablespoons soy sauce |
| ⅓ cup light or dark raisins* | Cooked rice |
| 1 tablespoon cornstarch | |

Turn lamb into baking dish. Slice both onion and green pepper into rings, and arrange over lamb. Add drained pineapple chunks and raisins. Blend cornstarch and salt into syrup from pineapple. Add vinegar and soy sauce, and cook and stir until mixture boils and is clear. Pour over lamb mixture. Cover and bake in moderate oven (350 degrees F.) about 40 minutes. Serve over rice.

Makes about 4 to 6 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Raisin Stuffing

- | | |
|--|---|
| $\frac{2}{3}$ cup light or dark raisins* | $\frac{1}{2}$ cup chopped nuts (optional) |
| $\frac{1}{2}$ cup chopped onion | 1 teaspoon salt |
| $\frac{1}{2}$ cup chopped celery | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{2}$ cup butter or margarine | $\frac{1}{2}$ teaspoon sage or thyme |
| 2 quarts soft stale bread crumbs | $\frac{1}{4}$ to $\frac{1}{2}$ cup giblet stock |
| $\frac{1}{4}$ cup chopped parsley | |

Rinse and drain raisins. Cook onion and celery slowly in butter until transparent but not browned. Pour over bread crumbs, tossing lightly to blend. Sprinkle raisins, parsley, nuts, salt, pepper and sage over mixture and blend lightly. Moisten lightly with giblet stock.

Makes enough stuffing for an 8 to 10 pound turkey.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Spicy Raisin Sauce for Ham

- | | |
|--|------------------------------------|
| 1 cup light or dark raisins* | $\frac{1}{4}$ teaspoon cloves |
| $1\frac{3}{4}$ cups water | $\frac{1}{4}$ teaspoon dry mustard |
| $\frac{1}{3}$ cup brown sugar (packed) | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{2}$ tablespoons cornstarch | 1 tablespoon butter or margarine |
| $\frac{1}{4}$ teaspoon cinnamon | 1 tablespoon vinegar |

Rinse raisins. Add water and boil 5 minutes. Blend together sugar, cornstarch, spices, mustard and salt; add to raisins and cook and stir until clear and thickened. Blend in butter and vinegar. Serve hot with broiled or baked ham.

Makes about $1\frac{1}{2}$ cups sauce.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Holiday Pudding

$\frac{2}{3}$ cup light or dark raisins*	2 teaspoons soda
1 cup uncooked cranberries	$\frac{1}{2}$ cup moist mincemeat
$1\frac{1}{3}$ cups sifted all-purpose flour	$\frac{1}{2}$ cup golden molasses
$\frac{1}{2}$ teaspoon salt	2 tablespoons water

Rinse and drain raisins and cranberries. Sift flour with salt and soda. Add mincemeat, molasses, water, raisins and cranberries, and stir until blended. Spoon into greased 1-quart mold. Cover closely. Place in deep kettle with boiling water to $\frac{2}{3}$ the depth of the mold. Cover and steam $1\frac{1}{4}$ hours in continuously boiling water, replenishing as needed. Allow pudding to stand a few minutes, then invert on serving plate. Serve with hard sauce or a thin, sweet sauce.

Makes about 8 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Orange Raisin Sauce

$\frac{1}{2}$ cup light or dark raisins*	Dash salt
1 cup water	$\frac{1}{3}$ cup orange juice
$\frac{1}{2}$ cup sugar	1 teaspoon grated orange rind
$1\frac{1}{2}$ tablespoons cornstarch	1 tablespoon fresh lemon juice

Rinse raisins, add water and boil 5 minutes. Blend together sugar, cornstarch and salt, and stir into raisins. Cook and stir until mixture boils and is clear and thickened. Remove from heat and stir in orange juice and rind and lemon juice. Serve warm.

Makes about $1\frac{1}{2}$ cups sauce.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

One Hour Rice Pudding

1 quart milk	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup uncooked rice	1 teaspoon grated orange rind
$\frac{3}{4}$ teaspoon salt	$\frac{1}{2}$ cup light or dark raisins*
1 (3-inch) stick cinnamon	1 teaspoon vanilla
2 eggs	$\frac{1}{2}$ cup whipping cream

Combine milk, rice, salt and cinnamon in top of double boiler, and heat over direct low heat to boiling, stirring frequently. Set over boiling water, and cook 1 hour, stirring occasionally with fork. Beat eggs with sugar and orange rind. Rinse and drain raisins. Stir raisins and egg mixture slowly into milk, and cook 5 to 10 minutes longer stirring constantly. Remove from heat, discard cinnamon stick, and blend in vanilla. Cool thoroughly. Whip cream until stiff and fold into pudding.

Makes about 8 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



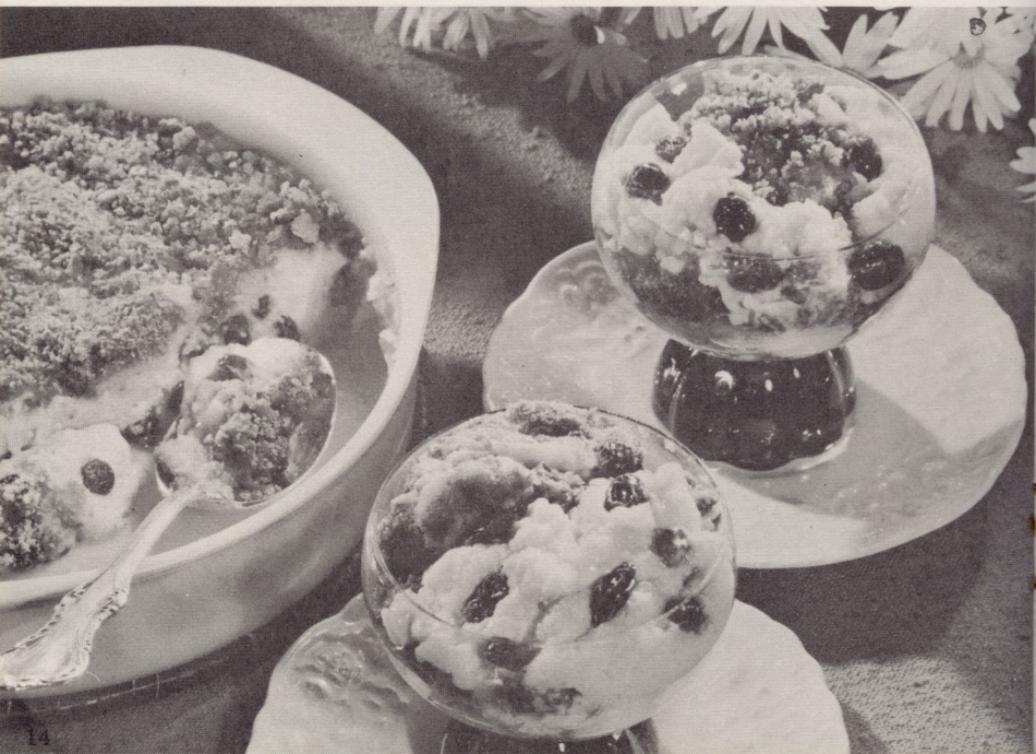
Best Bread Pudding

- | | |
|--|---|
| $\frac{1}{2}$ cup light or dark raisins* | 2 cups scalded milk |
| 2 cups bread cubes (3 slices) | $\frac{1}{3}$ cup graham cracker crumbs
(4 crackers) |
| 2 eggs | 3 tablespoons brown sugar
(packed) |
| $\frac{1}{3}$ cup sugar | |
| $\frac{1}{4}$ teaspoon salt | |
| 1 teaspoon vanilla | |

Rinse and drain raisins. Put raisins and bread cubes in 8-inch round baking dish. Beat eggs lightly and stir in sugar, salt, vanilla and milk. Pour over bread and raisins. Bake in moderate oven (350 degrees F.) about 20 to 25 minutes or until set on top. Blend crumbs and sugar and sprinkle over top. Continue baking 10 to 15 minutes, until custard is set. Top may be browned a minute or two under broiler. Serve slightly warm or chilled, plain, or with cream.

Makes 4 to 5 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Orange-Raisin Betty

- | | |
|--|--|
| $\frac{1}{2}$ cup light or dark raisins* | $\frac{1}{4}$ teaspoon cinnamon |
| 3 cups sliced cooking apples | 1 $\frac{1}{2}$ cups soft bread crumbs |
| $\frac{1}{2}$ to $\frac{2}{3}$ cup brown sugar
(packed) | 3 tablespoons butter or margarine |
| $\frac{1}{4}$ teaspoon nutmeg | $\frac{1}{3}$ cup orange juice |

Rinse and drain raisins. Arrange apples and raisins in greased casserole in alternating layers. Sprinkle each layer with sugar, spices and crumbs, reserving $\frac{1}{2}$ cup crumbs for top. Dot with butter. Top with remaining crumbs and sprinkle with orange juice. Cover. Bake in moderately hot oven (375 degrees F.) 30 minutes. Remove cover and bake 30 minutes longer or until apples are tender and crumbs are brown.

Makes about 6 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Old Fashioned Rice Pudding

- | | |
|----------------------------|--|
| $\frac{1}{3}$ cup raw rice | $\frac{1}{2}$ teaspoon salt |
| 3 cups milk | Nutmeg |
| $\frac{1}{3}$ cup sugar | $\frac{2}{3}$ cup light or dark raisins* |

Combine rice, milk, sugar, salt and nutmeg to taste in greased baking dish. Bake in slow oven (300 degrees F.) 2 $\frac{1}{2}$ hours, stirring occasionally during first hour. Add raisins $\frac{1}{2}$ hour before pudding is done. Serve warm or cold.

Makes about 4 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Add a few raisins to chicken salad for a pleasant fruity note.

Grind together raisins and walnuts and shape into small balls for a healthful confection.

When cooking red cabbage with apples, add a handful of light or dark raisins. Use raisin bread for breakfast toast, or for toast to accompany fruit salad. It makes excellent French toast, too.

Add a few raisins to rice to serve with curries.



Raisin Toppers

- 1 lemon
- 1 cup light or dark raisins*
- 1/2 cup brown sugar (packed)
- 2 tablespoons flour
- 1/3 cup water
- 1/4 teaspoon salt
- 2 tablespoons fresh lemon juice

- Cookie Dough:**
- 2 cups sifted all-purpose flour
 - 1 teaspoon salt
 - 1 teaspoon soda
 - 1 1/2 cups brown sugar (packed)
 - 1 cup shortening
 - 3 cups uncooked rolled oats
 - 1/3 cup water
 - Grated rind 1 lemon

Grate rind from lemon and set aside for cookie dough. Squeeze juice from lemon. Rinse and drain raisins. Combine in saucepan with brown sugar, flour, water and salt, and cook and stir until very thick (about 5 minutes). Stir in 2 tablespoons lemon juice; cool.

Cookie dough: Sift flour with salt and soda. Add brown sugar, cut in shortening with pastry blender and add oats. Combine water and lemon rind, and sprinkle over dry mixture, blending well. Roll into balls, using about 1 tablespoon dough for each. Place on greased baking sheets about 2 inches apart. Flatten slightly with bottom of glass, then make a depression in center with thumb. Fill with raisin mixture. Bake in moderately hot oven (375 degrees F.) about 10 to 12 minutes. Allow to stand about 5 minutes, then remove to wire rack to cool. Store with waxed paper between layers.

Makes 3 1/2 to 4 dozen large cookies.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Crunchy Chocolate Raisin Cookies

- | | |
|---|---------------------------------|
| 1 cup light or dark raisins* | 1 1/2 cups brown sugar (packed) |
| 1 (6-ounce) package semi-sweet chocolate pieces | 1 egg |
| 1 1/2 cups sifted all-purpose flour | 1 teaspoon vanilla |
| 1 teaspoon salt | 1/4 cup milk |
| 1/2 teaspoon soda | 1/2 cup quick-cooking oats |
| 3/4 cup shortening | 1 cup finely chopped almonds |

Rinse and drain raisins. Melt $\frac{2}{3}$ cup of chocolate pieces over hot water. Sift together flour, salt and soda. Cream shortening, sugar, egg and vanilla. Blend in chocolate. Add the sifted dry ingredients. Mix well. Stir in milk, oats and raisins. Chill. Form into small balls and roll in almonds. Place on greased baking sheets; flatten, and press a few of the remaining chocolate bits in top of each cookie. Bake in moderately hot oven (375 degrees F.) 10 minutes. Cool a few minutes before removing from baking sheets.

Makes about 3 1/2 dozen cookies.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Sour Cream Raisin Jumbles

- | | |
|-------------------------------|---------------------------------|
| 1/2 cup soft shortening | 2 cups sifted all-purpose flour |
| 1 cup sugar | 1/2 teaspoon baking soda |
| 1 teaspoon vanilla | 1 1/2 teaspoons salt |
| 2 eggs | 1/4 teaspoon nutmeg |
| 1/2 cup commercial sour cream | 2 tablespoons sugar |
| 1 cup light or dark raisins* | 1 teaspoon cinnamon |

Beat shortening, sugar, vanilla and eggs together until well blended. Stir in sour cream and raisins. Sift flour, soda, salt and nutmeg into creamed mixture. Mix to a smooth dough. Spoon dough onto ungreased baking sheets. Mix the 2 tablespoons sugar and cinnamon together and sprinkle over top of each cookie. Bake in moderately hot oven (375 degrees F.) 10 to 15 minutes until edges are very lightly browned, and tops spring back when touched lightly with finger. Cool on wire cake racks before storing.

Makes about 2 1/2 dozen cookies.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Two-Toned Brownies

See color photo page 12

- | | |
|--|---|
| 2 (1-ounce) squares
unsweetened chocolate | 2 teaspoons vanilla |
| 1 cup brazil nuts, walnuts
or pecans | 3 eggs |
| 1 cup light or dark raisins* | 1 1/4 cups sifted cake flour |
| 1 1/2 cups sugar | 1 tablespoon instant coffee powder |
| 3/4 cup shortening (part butter
for flavor) | 3/4 teaspoon baking powder |
| | 1 teaspoon salt |

Melt chocolate; coarsely chop nuts and raisins. Cream sugar, shortening and vanilla until fluffy. Beat in eggs until well blended. Stir in nuts and raisins. Sift dry ingredients into creamed mixture and stir to make a moderately stiff batter. Spread half of batter evenly in a well-greased and floured 9-inch square pan. To remaining batter blend in melted chocolate and carefully spread over plain layer in pan. Bake in a moderate oven (350 degrees F.) for 35 to 40 minutes. When baked turn out of pan onto wire rack to cool. Cut into bars or squares with a sharp knife.

Makes 1 (9-inch) brownie square.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Raisin Crisscross Cookies

- | | |
|---------------------------------------|--|
| 1/2 cup light or dark raisins* | 1/2 teaspoon lemon extract |
| 1/2 cup shortening | 1 3/4 cups sifted all-purpose flour |
| 3/4 cup sugar | 1 teaspoon salt |
| 1 egg | 3/4 teaspoon cream of tartar |
| 1 tablespoon milk | 3/4 teaspoon soda |

Rinse, drain and chop raisins. Cream shortening, sugar and egg together thoroughly. Blend in milk and lemon extract. Sift flour with salt, cream of tartar and soda, and blend into creamed mixture. Stir in raisins. Roll into balls about the size of a small walnut. Place on ungreased baking sheet, about 3 inches apart. Flatten with tines of fork dipped in flour, making a crisscross pattern. Bake in moderately hot oven (375 degrees F.) 10 to 12 minutes. Remove to wire racks to cool.

Makes about 3 dozen cookies.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Rocky Road Surprises—Cut packaged refrigerated cookie dough roll into thin slices and put half the slices on baking sheet. Place a few chopped raisins, almonds, semi-sweet chocolate pieces and miniature marshmallows on each slice. Top each with second slice of cookie dough; do not press down. Bake as directed on package.

Chocolate Cream Pie

1 (4-ounce) package chocolate pudding and pie filling	1 teaspoon vanilla
1½ cups milk	1 cup whipping cream
Few grains salt	1 baked 8-inch pie shell
½ cup coarsely chopped raisins*	1 tablespoon sugar
	¼ teaspoon vanilla

Turn pudding mix into saucepan, and stir in milk and salt. Add raisins and cook and stir over moderate heat until mixture reaches a boil. Remove from heat and cool. Stir in 1 teaspoon vanilla. Whip cream until stiff and fold ½ into chocolate mixture. Turn into pie shell. Fold sugar and remaining vanilla into remaining cream, and spread over top of pie. Chill thoroughly before cutting.

Makes 1 (8-inch) pie.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Hawaiian Pie

See color photo page 13

⅔ cup light or dark raisins*	2 eggs
½ cup sugar	1 cup commercial sour cream
¼ cup cornstarch	¾ cup diced canned pineapple
¼ teaspoon salt	1 baked 8-inch pie shell
½ cup syrup from canned pineapple	¼ cup sugar for meringue

Rinse and drain raisins. Combine sugar, cornstarch and salt, and blend with pineapple syrup. Separate eggs and beat yolks lightly. Combine with cornstarch mixture and sour cream, and cook over hot water, stirring frequently, until thick. Stir in pineapple and raisins and turn into pie shell. Beat egg whites until stiff and gradually beat in remaining ¼ cup sugar, beating until very stiff. Spread over warm filling. Bake in hot oven (400 degrees F.) about 6 to 8 minutes, until lightly browned. Cool thoroughly before cutting.

Makes 1 (8-inch) pie.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Chopped raisins blended into peanut butter makes a favorite sandwich spread for lunch boxes.

Raisins for salads may be plumped by soaking a few minutes in hot water. Drain well and cool before adding to remaining ingredients.

Mile High Raisin Pie

1 cup light or dark raisins*	Meringue:
3 egg yolks	1/4 teaspoon cream of tartar
1/2 cup milk	6 tablespoons sugar
1 cup commercial sour cream	3 egg whites
3/4 cup sugar	
1/4 teaspoon salt	
1/4 teaspoon cinnamon	
Pastry for single 8-inch crust	

Rinse and drain raisins. Separate eggs and beat yolks lightly. Blend in milk, cream, sugar, salt and cinnamon. Stir in raisins and turn into pastry lined pie pan with high fluted edge. Bake in hot oven (425 degrees F.) 15 minutes. Reduce heat to moderately slow (325 degrees F.) and bake 20 to 25 minutes longer, until filling is set in center. Remove from oven and spread Meringue in swirls over the top. Bake at (325 degrees F.) 15 to 20 minutes longer until lightly browned. Cool before cutting.

Meringue: Beat egg whites with cream of tartar until barely stiff. Add sugar, 1 tablespoon at a time, beating well after each addition.

Makes 1 (8-inch) pie.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Jack Horner Pie

1 cup light or dark raisins*	1/4 teaspoon cloves
2 large apples	1/2 teaspoon salt
1/2 cup diced mixed candied fruits	1/4 cup water
3/4 cup orange juice	1 tablespoon tapioca
1/2 cup brown sugar (packed)	1 (10-ounce) package
1 teaspoon cinnamon	pie crust mix

Rinse and drain raisins. Pare, core and dice apples. Combine raisins, apples, candied fruits, orange juice, sugar, spices, salt and water, and simmer about 15 minutes. Stir in tapioca. Cool slightly, while preparing pie crust. Prepare pie crust mix according to package directions. Roll about half the pastry to fit 9-inch pie pan, and fit into pan. Turn in filling. Roll remaining pastry to circle about 1/2 inch wider than pie pan. Fit pastry top over pie, turning edges of pastry under, and pinching together. Cut a few slits in top pastry to allow steam to escape. Bake in hot oven (425 degrees F.) about 25 to 30 minutes, until pastry is browned.

Makes 1 (9-inch) pie.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Stir whole or chopped raisins into any drop cookie dough for extra flavor.

Choice Raisin Pound Cake

- | | |
|--|---|
| 1 cup light or dark raisins* | $\frac{3}{4}$ cup sugar |
| $1\frac{3}{4}$ cups sifted all-purpose flour | $\frac{1}{2}$ cup soft shortening |
| $1\frac{1}{2}$ teaspoons baking powder | $\frac{3}{4}$ cup undiluted evaporated milk |
| $\frac{1}{2}$ teaspoon cream of tartar | 1 large egg ($\frac{1}{4}$ cup) |
| 1 teaspoon salt | $1\frac{1}{2}$ teaspoons vanilla |

Rinse and dry raisins well. Sift flour, baking powder, cream of tartar, salt and sugar into mixing bowl. Add shortening, *undiluted* evaporated milk, egg and vanilla. Beat 3 minutes on electric mixer, medium speed, or vigorously by hand. Scrape sides and bottom of bowl frequently. Stir in raisins by hand. Turn into well greased and floured small loaf pan, about $8\frac{1}{2} \times 5 \times 3$ -inches. Bake in a moderately slow oven, (325 degrees F.) for 1 hour to 1 hour, 10 minutes. Cool thoroughly before storing. This cake slices better after standing 4 or 5 hours or overnight.

Makes 1 loaf.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Orange Raisin Squares

- | | |
|--|--|
| 1 cup golden raisins* | 1 tablespoon grated orange rind |
| 1 cup brown sugar (packed) | 1 teaspoon vanilla |
| 1 1/4 cups water | 2 cups sifted all-purpose flour |
| 1/2 cup shortening (part butter or margarine) | 1 teaspoon salt |
| | 1 teaspoon soda |
| | 1 teaspoon baking powder |

Rinse and drain raisins. Combine with sugar, water and shortening and boil 5 minutes. Cool to room temperature. Add orange rind and vanilla. Sift together remaining ingredients and stir into raisin mixture. Beat well. Turn into greased 9-inch square pan. Bake in moderate oven (350 degrees F.) 30 to 35 minutes.

Makes 1 (9-inch) cake.

*Sun-Maid Seedless or Seedless Nectars may be substituted.

Fluffy Mocha Frosting

- | | |
|---------------------------------------|---|
| 1/2 cup light or dark raisins* | 2 egg whites |
| 1/2 cup sugar | 1 teaspoon instant coffee powder |
| 1/4 cup light corn syrup | 1/4 cup chopped candied cherries |
| 2 tablespoons water | 1/2 cup chopped walnuts |

Cover raisins with boiling water and let stand 5 minutes. Drain and dry thoroughly. Combine sugar, syrup and water in small saucepan and stir over low heat until sugar is dissolved. Boil to 242 degrees F. (syrup dropped from spoon will spin an 8-inch thread). Pour slowly over stiffly beaten egg whites, beating constantly, until stiff enough to hold its shape. Dissolve coffee in a teaspoon of warm water and blend into frosting. Fold in raisins, cherries and walnuts.

Makes enough frosting for tops and sides of 2 (8 to 9-inch) layers.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Almond Raisin Clusters

- | | |
|--|---------------------------------------|
| 2 1/2 cups light or dark raisins* | 1/4 teaspoon salt |
| 1/2 pound candy-making chocolate | 1 cup roasted blanched almonds |

Rinse raisins, drain and dry thoroughly. Melt chocolate over warm water (not boiling) and cool to luke-warm. Add salt, almonds and raisins and blend thoroughly. Drop by teaspoonfuls onto waxed paper to harden.

Makes about 50 small clusters.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.



Stir chopped raisins, nuts and candied cherries into a portion of fluffy white frosting to spread between cake layers for a Lady Baltimore cake. Frost top and sides of cake with remaining plain frosting.

One Hour Fruit Cake

- | | |
|--|---|
| 1 cup light or dark raisins* | 4 cups graham cracker crumbs
(about 4 dozen crackers) |
| 16 marshmallows | 1 teaspoon cinnamon |
| 1/2 cup undiluted evaporated milk | 1 1/2 cups diced mixed candied fruits |
| 1/4 cup orange juice | 1 cup coarsely chopped nuts |

Rinse raisins and drain well. Cut marshmallows in small pieces; combine with milk and orange juice and set aside while preparing remaining ingredients. Roll graham crackers to make fine crumbs. Combine with cinnamon, raisins, candied fruits and nuts. Add marshmallow mixture, and mix until all of crumbs are moistened. Line loaf pan (about 8 1/2 x 4 1/2 x 2 1/2 inches) with waxed paper. Pack fruit cake mixture into pan and cover with waxed paper. Chill at least two days before cutting.

Makes about 2 1/2 pounds cake.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Old Fashioned Dark Fruit Cake

See color photo page 12

- | | |
|---|--|
| 1 cup dried apricots | 3 cups sifted all-purpose flour |
| 2 cups light or dark raisins* | 2 teaspoons allspice |
| 1 1/2 cups seeded muscat raisins* | 2 teaspoons cinnamon |
| 1 1/2 cups currants* | 1 1/2 teaspoons nutmeg |
| 1 1/2 cups sliced pitted fresh dates | 1/2 teaspoon cloves |
| 2 cups diced preserved citron | 1/2 teaspoon soda |
| 1 1/2 cups diced candied pineapple | 1 1/2 teaspoons salt |
| 1 1/2 cups halved candied cherries | 1 cup shortening |
| 1 cup sliced candied orange peel | 1 1/2 cups brown sugar (packed) |
| 1 cup sliced candied lemon peel | 6 eggs |
| 1 1/2 cups slivered blanched almonds | 1/2 cup light molasses |
| 1 cup chopped pecans or walnuts | 2/3 cup strawberry jam |

Rinse apricots, cover with water and boil 5 minutes. Drain and cool. Slice apricots. Rinse and drain raisins and currants, and add to apricots. Add dates, citron, candied fruits, almonds and pecans. Sprinkle 1 cup flour over fruits and nuts, and mix well. Sift remaining flour with spices, soda and salt. Cream shortening and sugar together thoroughly. Beat in eggs one at a time. Add sifted dry ingredients alternately with molasses and jam. Pour batter over fruit-nut mixture and mix thoroughly. Pack batter lightly into 1 (9 inch) tube pan and 1 loaf pan (8 1/2 x 2 1/2 x 4 1/2 inches) which have been lined with 2 thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (300 degrees F.) about 3 1/2 to 4 hours, with shallow pan of hot water on floor of oven.

Makes 9-pound cake.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Apple Upside Down Cake

See color photo page 13

- | | |
|--|--|
| 12 apple rings | 1 tablespoon fresh lemon juice |
| $\frac{1}{3}$ cup butter or margarine | $\frac{2}{3}$ cup light or dark raisins* |
| $\frac{3}{4}$ cup brown sugar (packed) | 1 (19 or 20-ounce) package yellow cake mix |
| 2 tablespoons water | |

Slice unpeeled apples into rings and remove cores. Melt butter in bottom of 9 x 13 x 2 inch pan. Sprinkle with brown sugar, water and lemon juice, and arrange apple rings in sugar mixture. Rinse and drain raisins and sprinkle between apples. Prepare cake mix according to package directions, and pour over fruit. Bake in moderate oven (350 degrees F.) about 40 minutes, until cake tests done. Let stand 5 minutes, then invert over serving plate. Serve warm or cold.

Makes 12 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Stuffed Cinnamon Apples

See color photo page 13

- | | |
|--|--|
| $\frac{2}{3}$ cup light or dark raisins* | 1 $\frac{1}{2}$ cups boiling water |
| $\frac{1}{4}$ cup chopped almonds | Red food coloring |
| 8 medium-sized baking apples | $\frac{1}{3}$ cup red cinnamon candies |
| 1 cup sugar | 2 tablespoons fresh lemon juice |
| | Whipped cream |

Rinse and drain raisins. Combine with almonds. Core and pare apples. Combine sugar, water, few drops food coloring, candies and lemon juice. Heat until candies dissolve. Add apples and cook over low heat 10 minutes or until apples are tinted. Remove apples from syrup, fill centers with raisin-nut mixture and place in casserole. Pour cinnamon syrup over all. Bake in moderately hot oven (375 degrees F.) 45 minutes to one hour or until apples are tender, basting occasionally. Chill. Top with whipped cream if desired.

Makes 8 servings.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Hollywood Ice Cream Sauce

- | | |
|---|---------------------------------------|
| 1 $\frac{1}{2}$ cups light or dark raisins* | 1 tablespoon cider vinegar |
| $\frac{1}{2}$ cup brown sugar (packed) | $\frac{1}{2}$ cup water |
| 1 cup granulated sugar | $\frac{1}{4}$ cup butter or margarine |
| $\frac{1}{2}$ cup corn syrup | $\frac{1}{4}$ teaspoon salt |
| | 1 teaspoon vanilla |

Pour boiling water over raisins and let stand 5 minutes; drain. Combine sugars, corn syrup, vinegar, water, butter and salt in a saucepan, bring to a boil and continue boiling about 5 minutes. Remove from heat, stir in vanilla and raisins. Serve warm or cold over ice cream.

Makes about 2 $\frac{1}{4}$ cups sauce.

*Sun-Maid Golden Seedless, Seedless, or Seedless Nectars, of course.

Index

Page

BREADS

Budapest Coffee Cake.....	1
Raisin Cinnamon Buns.....	1
Streusel Raisin Bread.....	2
Raisin Bran Muffins.....	2
Orange Raisin Scones.....	3
Banana Raisin Loaf.....	4
Orange Raisin Rolls.....	4
Rich Raisin Muffins.....	5

SALADS

Raisin Sunshine Salad.....	5
Cinnamon Waldorf Salad.....	6
Fruited Slaw.....	6
Fruit Salad Dressing.....	6

RELISHES

Spiced Raisins.....	7
California Cranberry Relish.....	7
Savory Raisin-Apple Relish.....	7
No-Cook Raisin Chutney.....	7

ENTREES

California Chicken.....	8
Beef Curry.....	8
Sweet-Sour Lamb.....	9
Raisin Stuffing.....	10
Spicy Raisin Sauce for Ham.....	10

PUDDINGS

Holiday Pudding.....	11
Orange Raisin Sauce.....	11
One Hour Rice Pudding.....	11

COLOR ILLUSTRATION

Best Bread Pudding.....	12 & 13
Orange Raisin Betty.....	14
Old Fashioned Rice Pudding.....	15

COOKIES

Raisin Toppers.....	16
Crunchy Chocolate Raisin Cookies.....	17
Sour Cream Jumbles.....	17
Two-Toned Brownies.....	18
Raisin Criss Cross Cookies.....	18

PIES, CAKES and other DESSERTS

Chocolate Cream Pie.....	19
Hawaiian Pie.....	19
Mile High Raisin Pie.....	20
Jack Horner Pie.....	20
Choice Raisin Pound Cake.....	21
Orange Raisin Squares.....	22
Fluffy Mocha Frosting.....	22
Almond Raisin Clusters.....	22
One Hour Fruit Cake.....	23
Old Fashioned Dark Fruit Cake.....	23
Apple Upside Down Cake.....	24
Stuffed Cinnamon Apples.....	24
Hollywood Ice Cream Sauce.....	24
Index.....	25

LITHO IN U.S.A.



Sun-Maid
SEEDLESS



Sun-Maid
SEEDLESS NECTARS



Sun-Maid
CURRANTS



Sun-Maid
PUFFED
SEEDED MUSKATLS



Sun-Maid
GOLDEN SEEDLESS



Sun-Maid
6-PACK SEEDLESS

RAISINS

SUN

